



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 | 1
Shallot



1 tsp | 1 tsp
Dried Thyme



12 oz | 24 oz
Pork Chops



8 oz | 16 oz
Broccoli Florets



5 tsp | 10 tsp
Balsamic Vinegar



2 TBSP | 4 TBSP
Cherry Jam

*The ingredient you received may be a different color.

HELLO

CHERRY BALSAMIC SAUCE

This test-kitchen favorite is a little bit sweet, a little bit tangy, and all-around fruit-forward fun.

CHERRY BALSAMIC PORK CHOPS

with Broccoli & Thyme-Roasted Potatoes



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 660



DRY & DRY AGAIN

Why do we always ask you to pat your pork dry with paper towels?

Blotting out as much moisture as possible allows the seasonings to really stick, and ensures even browning once the pork chops hit the hot pan for deliciously crispy, caramelized edges.

BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (7 tsp | 7 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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* Pork is fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust racks to middle and top positions and preheat oven to 450 degrees. **Wash and dry all produce.**
- Cut **potatoes** into ½-inch-thick wedges. Cut **broccoli florets** into bite-size pieces if necessary. Halve, peel, and thinly slice **shallot**.



4 ROAST BROCCOLI

- While pork cooks, toss **broccoli** on a second baking sheet with a **large drizzle of oil** and a **pinch of salt and pepper**.
- Roast on top rack until browned and tender, 12-15 minutes.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **thyme**, and a **big pinch of salt and pepper**.
- Roast on middle rack, tossing halfway through, until browned and tender, 20-25 minutes.



5 MAKE SAUCE

- Meanwhile, heat a **drizzle of oil** in pan used for pork over medium heat. Add **shallot**; cook, stirring, until lightly browned, 4-5 minutes.
- Stir in **vinegar**; simmer until slightly reduced, 30-60 seconds.
- Add **jam** and ½ cup water (½ cup for 4 servings). Cook until thickened, 3-5 minutes. Season with **salt**, **pepper**, and up to ½ tsp sugar (1 tsp for 4) to taste.
- Turn off heat. Stir in 1 TBSP butter (2 TBSP for 4) until melted.
- Return **pork** to pan; turn to coat in **sauce**.



3 COOK PORK

- While potatoes roast, pat **pork*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat; remove from pan and set aside.



6 SERVE

- Divide **pork**, **potatoes**, and **broccoli** between plates. Top pork with any **remaining sauce** and serve.

WK 18-15