



# CHERRY-GLAZED PORK CHOPS

with Roasted Brussels Sprouts & Garlic Mashed Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



8 oz | 16 oz  
Brussels Sprouts



3 Cloves | 6 Cloves  
Garlic



10 oz | 20 oz  
Pork Chops



1 tsp | 1 tsp  
Dried Thyme



5 tsp | 5 tsp  
Sherry Vinegar



1 | 2  
Chicken Stock  
Concentrate



1 | 2  
Cherry Jam



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.



## HelloCustom

If you chose to modify your meal, follow the  
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Cutlets

Calories: 680



10 oz | 20 oz  
Organic Chicken  
Cutlets

Calories: 680



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 720



## HELLO THYME

This fragrant herb adds an earthy touch to a tangy pan sauce.

### GIVE IT A REST

Let the pork stand at least 5 minutes after cooking so the juices have a chance to settle—they keep the meat nice and moist.

### BUST OUT

- Medium pot
  - Strainer
  - Baking sheet
  - Aluminum foil
  - Paper towels
  - Large pan
  - Potato masher
  - Kosher salt
  - Black pepper
  - Cooking oil (5 tsp | 5 tsp)
  - Butter (3 TBSP | 6 TBSP)
- Contains: Milk



### 1 START POTATOES

- Adjust rack to top position and preheat oven to 425 degrees.
- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 10-15 minutes. (TIP: Cover with a lid to bring to a boil more quickly.) Reserve **1 cup potato cooking liquid** (1½ cups for 4), then drain. Return potatoes to pot and cover to keep warm.



### 2 PREP

- While potatoes cook, **wash and dry produce**.
- Trim and halve **Brussels sprouts** lengthwise. Peel **garlic**; mince or grate **one clove** (two cloves for 4 servings; leave remaining garlic whole).



### 3 ROAST BRUSSELS & GARLIC

- Toss **Brussels sprouts** on a baking sheet with a **large drizzle of oil**, a **big pinch of salt**, and **pepper**.
- Place **whole garlic cloves** in the center of a piece of aluminum foil; drizzle with **oil** and season with **salt** and **pepper**. Close foil to create a packet and place on one corner of baking sheet.
- Roast on top rack until Brussels sprouts are golden brown and tender and garlic is soft, 18-22 minutes.



### 4 COOK PORK

- Pat **pork\*** dry with paper towels and season generously all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer pork to a plate. **TIP: Wipe out any burned bits from pan.**

Swap in **chicken\*** or **organic chicken\*** for pork.



### 5 MAKE PAN SAUCE

- Heat a **drizzle of oil** in same pan over medium heat. Add **minced garlic** and **¼ tsp dried thyme** (½ tsp for 4 servings); cook, stirring, until softened, 1 minute.
- Remove pan from heat; stir in **¼ cup water** (½ cup for 4), **2 tsp vinegar** (4 tsp for 4), **stock concentrate**, and **jam**, scraping up any browned bits, until thickened, 2-4 minutes. **TIP: If sauce doesn't thicken, return pan to medium-low heat for a bit longer.**
- Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**.
- Add **pork and its juices** to pan; turn a few times to coat. Transfer pork to a cutting board; tent with foil to keep warm.



### 6 FINISH POTATOES

- Remove **roasted garlic** from foil and add to pot with **potatoes** along with **¼ tsp dried thyme** (½ tsp for 4 servings). Mash until smooth and creamy, adding splashes of **reserved potato cooking liquid** as needed. Stir in **sour cream** and **2 TBSP butter** (4 TBSP for 4). Season with **salt** and **pepper**.



### 7 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork, **Brussels sprouts**, and **mashed potatoes** between plates. Spoon **remaining pan sauce** over pork. Serve.

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

\*Chicken is fully cooked when internal temperature reaches 165°.