



CHIPOTLE-GLAZED PORK CHOPS

with Garlic Mashed Potatoes and Roasted Broccoli



HELLO CHIPOTLE GLAZE

Based around adobo sauce, this coating brings sweetness, smoke, and a hint of spice to pork.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 570**



Yukon Gold Potatoes



Garlic



Adobo Sauce



Pork Chops



Broccoli Florets



Honey



Balsamic Vinegar



Milk
(Contains: Milk)

START STRONG


Let the pork rest a few minutes after removing it from the oven. This will give its juices a chance to settle and ensure that it stays perfectly moist.

BUST OUT

- Peeler
- Small bowl
- Large pot
- Large pan
- Strainer
- Baking sheet
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Broccoli Florets 8 oz | 16 oz
- Garlic 2 Cloves | 4 Cloves
- Honey ½ oz | 1 oz
- Adobo Sauce  1 oz | 1 oz
- Balsamic Vinegar 1½ TBSP | 3 TBSP
- Pork Chops 12 oz | 24 oz
- Milk ¼ Cup | ½ Cup

HELLO WINE



PAIR WITH

Three Hares South Africa Pinotage, 2016

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1 PREHEAT OVEN AND BOIL POTATOES

Wash and dry all produce. Preheat oven to 400 degrees. Peel **potatoes**, then cut into ½-inch cubes. Place in a large pot along with a pinch of **salt** and enough **water** to cover by 1 inch. Bring to a boil, then lower heat and let simmer. Cook until easily pierced by a knife, 10-12 minutes, then drain.



4 COOK PORK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Season **pork** all over with **salt** and **pepper**. Add to pan and sear until browned but not fully cooked through, 2-3 minutes per side. Spoon a few teaspoons of **glaze** over pork and turn to coat (save a little glaze for later). Transfer pork to baking sheet with broccoli and roast to desired doneness, 6-8 minutes longer.



2 ROAST BROCCOLI AND PREP

While potatoes cook, toss **broccoli**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper** on a baking sheet. Roast in oven until tender and crisp, 15-20 minutes total (we'll be adding more items to the sheet before the broccoli is done). Meanwhile, mince or grate **garlic**.



5 MASH POTATOES

Once you've drained the potatoes, add **1 TBSP butter** and **garlic** to same pot and place over medium heat. Once butter is melted and garlic is fragrant, 1-2 minutes longer, add drained **potatoes** and **¼ cup milk** (we sent more). Mash with a fork or potato masher until smooth. (**TIP:** Add more milk as needed to give potatoes a creamy consistency.) Season with **salt** and **pepper**.



3 MAKE GLAZE

In a small bowl, stir together **honey**, **adobo sauce** (to taste—start with a tablespoon and go up from there), and **1½ TBSP balsamic vinegar** (we sent more).



6 FINISH AND PLATE

Allow **pork** to rest a few minutes after removing from oven, then divide between plates along with **potatoes** and **broccoli**. (**TIP:** You can thinly slice the pork before plating, if you like.) Drizzle pork with remaining **glaze** and serve.

ADOBO MOJO!

That knockout sauce can also be used to dress up seafood and poultry.

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