



CRANBERRY APPLE PORK CHOPS

with Roasted Baby Carrots and Herbed Potatoes



HELLO

BABY CARROTS

This root vegetable is harvested while young and prized for its sweetness and tenderness.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 540



Yukon Gold Potatoes



Fall Harvest Spice



Gala Apples



Parsley



Chicken Stock Concentrates



Baby Carrots



Pork Chops



Yellow Onion



Dried Cranberries



Cinnamon

START STRONG

Make sure that the veggies have a crisp, gently browned surface before you take them out of the oven. Even picky eaters are more likely to enjoy them when they have some oven-roasted texture.

BUST OUT

- 2 Baking sheets
- Paper towel
- Large pan
- Vegetable oil (5 tsp)
- Butter (1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Yukon Gold Potatoes 24 oz
- Baby Carrots 16 oz
- Fall Harvest Spice 1 TBSP
- Pork Chops 24 oz
- Gala Apples 2
- Yellow Onion 1
- Parsley ¼ oz
- Dried Cranberries 2 oz
- Chicken Stock Concentrates 2
- Cinnamon ½ tsp

HELLO WINE

PAIR THIS
RECIPE WITH



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

 HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Adjust racks to middle and upper positions and preheat oven to 450 degrees. Cut **potatoes** into ½-inch-thick wedges, like steak fries. Halve **carrots** lengthwise. Quarter any carrots thicker than ½ inch.



4 PREP REMAINING INGREDIENTS

While pork cooks, halve and core **apples**, then cut into ½-inch cubes. Halve, peel, and dice **onion**. Finely chop **parsley**. Once pork is done cooking, lower heat under same empty pan to medium and add onion and **1 TBSP butter**. Cook, tossing, until just softened, 2-3 minutes.



2 ROAST VEGGIES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, **harvest spice**, **salt**, and **pepper**. Toss **carrots** on a second baking sheet with a large drizzle of oil, salt, and pepper. Roast potatoes on upper rack and carrots on middle rack of oven until tender, about 30 minutes for potatoes and 25 minutes for carrots.



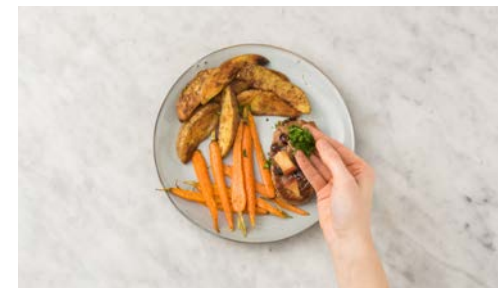
5 SIMMER APPLES

Add **apple** and **cranberries** to pan and cook, tossing, until apple begins to soften, 2-3 minutes. Stir in **stock concentrates**, **½ tsp cinnamon** (we sent more), and **⅓ cup water**. Simmer, stirring, until apples are very tender and mixture has a thick, saucy consistency, about 4 minutes. (**TIP:** If mixture dries out, stir in a small splash of water.) Season with **salt** and **pepper**.



3 COOK PORK

Meanwhile, pat **pork** dry with a paper towel and season 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, 4-5 minutes per side. Remove from pan and set aside.



6 PLATE AND SERVE

Stir any **juices** released by **pork** into **apple mixture**. Divide pork between plates and spoon apple mixture over top. Serve **carrots** and **potatoes** to the side. Sprinkle everything with **parsley** and serve.

FRESH TALK

If you made a time capsule for your future self, what would you put in it?

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