







CRANBERRY APPLE PORK CHOPS

with Roasted Baby Carrots and Herbed Potatoes



HELLO JAZZ APPLE
JAZZ™ Apples: With a zingy, effervescent flavor, JAZZ is the crunchiest apple eating experience imaginable.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 700

-  Yukon Gold Potatoes
-  Fall Harvest Spice
-  Jazz Apple
-  Parsley
-  Chicken Stock Concentrate
-  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 towels
- Large pan
- Vegetable oil (5 tsp | 5 tsp)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes 12 oz | 24 oz
- Baby Carrots 8 oz | 16 oz
- Fall Harvest Spice 1 TBSP | 1 TBSP
- Pork Chops* 12 oz | 24 oz
- Jazz Apple 1 | 2
- Yellow Onion 1 | 1
- Parsley ¼ oz | ¼ oz
- Dried Cranberries 1 oz | 2 oz
- Chicken Stock Concentrate 1 | 2
- Cinnamon 1 tsp | 1 tsp

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 START PREP

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



4 FINISH PREP

Meanwhile, halve, core, and dice **apple**. Halve, peel, and dice **onion**. Finely chop **parsley**.



2 ROAST VEGGIES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, half the **Harvest Spice** (use all the spice for 4 servings), **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 until tender, about 30 minutes for potatoes and 20-25 minutes for carrots.



5 SIMMER APPLE

Melt **1 TBSP butter** in pan used for pork over medium heat. Add **onion** and cook until softened, 2-3 minutes. Add **apple** and **cranberries** and cook, stirring, until slightly softened, 2-3 minutes. Stir in **stock concentrate**, **¼ tsp cinnamon** (½ tsp for 4 servings), and **⅓ cup water** (½ cup for 4 servings). Simmer, stirring, until apple is tender and mixture has a thick, saucy consistency, about 4 minutes. (**TIP:** If mixture seems dry, stir in another splash of water.) Season with **salt** and **pepper**.



3 COOK PORK

Meanwhile, pat **pork** dry with paper towels 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 and cooked through, 4-5 minutes per side. Turn off heat; remove from pan and set aside.



6 PLATE AND SERVE

Stir any **resting juices** from pork into **apple mixture**. Divide **pork**, **carrots**, and **potatoes** between plates. Top pork with apple mixture. Sprinkle everything with **parsley** and serve.

TAKE TWO

Love this sweet and savory pairing? Try making the sauce again to top chicken!

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