



HALL OF FAME

MAPLE AND MUSTARD-GLAZED PORK CHOPS

with Roasted Potatoes and a Cranberry and Pine Nut Salad



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 580**



Multicolor Fingerling Potatoes



Lemon



Dijon Mustard



Pork Chops



Spring Mix Lettuce



Pine Nuts
(Contains: Tree Nuts)



Thyme



Maple Syrup



Chicken Stock Concentrates



Fall Harvest Spice Blend



Dried Cranberries

START STRONG

If your kids are not keen on mustard's prickly taste, set aside plain pork chops for them—you can always drizzle some of the glaze on later (after they've given it a try).

BUST OUT

- Baking sheet
- Small bowl
- Large pan
- Large bowl
- Olive oil (8 tsp)
- Vegetable oil (2 tsp)

INGREDIENTS

Ingredient 4-person

- Multicolor Fingerling Potatoes 24 oz
- Thyme ¼ oz
- Lemon 1
- Maple Syrup ¼ Cup
- Dijon Mustard 4 tsp
- Chicken Stock Concentrates 2
- Pork Chops 24 oz
- Fall Harvest Spice Blend 2 tsp
- Spring Mix Lettuce 4 oz
- Dried Cranberries 2 oz
- Pine Nuts 1 oz

HELLO WINE



PAIR WITH
Spectroscope Paso Robles GSM
Blend, 2016

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



1 ROAST POTATOES

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve **potatoes** lengthwise. Toss together potatoes, half the **thyme sprigs, salt, pepper,** and a large drizzle of **olive oil** on a baking sheet. Arrange potatoes cut-side down on sheet. Roast in oven until tender and browned, about 30 minutes.



4 GLAZE PORK

Pour **maple syrup mixture** into pan with **pork** and let simmer until thickened to a glaze-like consistency, about 2 minutes. Toss pork to coat. Remove pan from heat and stir in a squeeze or two of **lemon**.



2 PREP

Strip **1 TBSP thyme leaves** from remaining sprigs; roughly chop leaves. Halve **lemon**; cut one half into wedges. Stir together chopped thyme, **maple syrup, mustard,** and **stock concentrates** in a small bowl.



5 TOSS SALAD

Toss together **lettuce, cranberries, pine nuts, 2 TBSP olive oil,** and a few squeezes of **lemon** in a large bowl. Season with **salt** and **pepper**. **TIP:** If you have an extra moment, toast the pine nuts first in a small pan over medium heat until golden, 3-4 minutes—the heat will make their flavor pop.



3 COOK PORK

Heat a large drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Season **pork** all over with **2 tsp harvest spice** (we sent more), **salt,** and **pepper**. Add to pan and cook until browned on surface and just shy of desired doneness, 3-4 minutes per side.



6 PLATE AND SERVE

Discard **thyme sprigs** from sheet with **potatoes,** then divide potatoes, **pork,** and **salad** between plates. Drizzle pork with remaining **glaze** in pan. Serve with **lemon wedges** on the side for squeezing over.

FRESH TALK

Can anyone guess how maple syrup is made? (HINT: It involves the tree it shares a name with.)

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