



BONE-IN PORK LOIN CHOPS

Drizzled in Cracked Peppercorn Sauce with Butter-Braised Apples and Cabbage



HELLO

BONE-IN PORK

Bone-in cuts offer the juiciest meat

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 730



Garlic



Shallot



Fuji Apple



Black Peppercorns



Baby New Potatoes



Colavita® Extra Virgin Olive Oil



Sour Cream
(Contains: Milk)



Red Cabbage



Chicken Demi-Glace
(Contains: Milk)



Tomato Paste



Bone-In Pork Chops

START STRONG

Don't forget to set the table with some good steak knives so everyone can carve right into those juicy chops.

BUST OUT

- Baking sheet
- Medium pot
- Large pan
- Oil (1 tsp | 2 tsp)
- Butter (1 ½ TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Shallot 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Fuji Apple 1 | 2
- Black Peppercorns ½ oz | ½ oz
- Baby New Potatoes 12 oz | 24 oz
- Red Cabbage 4 oz | 8 oz
- Chicken Demi-Glace 1 | 2
- Bone-In Pork Chops 20 oz | 40 oz
- Tomato Paste 2 TBSP | 4 TBSP
- Sour Cream 1 TBSP | 2 TBSP
- Colavita® Extra Virgin Olive Oil 1 tsp | 2 tsp

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1 PREP AND ROAST POTATOES

Wash and dry all produce. Preheat oven to 450 degrees. Halve, peel, and finely chop **shallot**. Mince **garlic**. Crush **peppercorns** in their bag with a mallet or heavy pan until coarsely ground. Cut **potatoes** into quarters, then toss with a drizzle of **Colavita® extra virgin olive oil** and a pinch of **salt** and **pepper** on a baking sheet. Roast in oven until browned, about 20 minutes.



4 COOK PORK

While **apples** and **cabbage** cook, heat a drizzle of **oil** in a large pan over medium-high heat. Season **pork** all over with **salt** and **pepper**. Add to pan and sear until nicely browned, about 3 minutes per side. Transfer pork to baking sheet with **potatoes** and let roast until cooked to desired doneness, 5-7 minutes. Let pork rest 5 minutes after removing from oven before serving.



2 SWEAT CABBAGE AND APPLES

Halve, core, and chop **apple** into ½-inch pieces. Melt **1 TBSP butter** in a medium pot over medium heat. Add half the **garlic** and cook until fragrant, 30 seconds. Add **cabbage** and cook until no longer crisp, 3-4 minutes, tossing occasionally. Stir in apple and cook until just softened, 2-3 minutes.



5 MAKE SAUCE

Add **shallot** and remaining **garlic** to same pan used for **pork**. Cook until softened, 2-3 minutes. Add **2 TBSP tomato paste** (we sent more) and a generous pinch of **crushed pepper**. Stir constantly for 1 minute. Add remaining **demi-glace** and ½ **cup water**. Simmer until thickened, 1-2 minutes. Remove from heat and add ½ **TBSP butter** and **1 TBSP sour cream** (we sent more). Stir until butter melts.



3 BRAISE CABBAGE

Stir in ½ **cup water** and half the **demi-glace**. Increase heat to medium-high and bring to a simmer. Cook until liquid is evaporated and **apples** and **cabbage** are very tender, 4-5 minutes, stirring occasionally. Season to taste with **salt** and **pepper**. Remove from heat and cover until rest of meal is ready.



6 FINISH AND PLATE

Give **sauce** a taste and season with more **crushed pepper**, if desired. Divide **potatoes**, **pork**, and **cabbage** with **apples** between plates and drizzle with **sauce**. **TIP:** If cabbage has cooled, quickly reheat over medium-low heat before plating.

SPLENDID!

This recipe really has you showing off your cooking chops.