



ROSEMARY DEMI-GLACE PORK CHOPS

with Mashed Potatoes & Roasted Veggies

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



1 | 2
Red Onion



12 oz | 24 oz
Yukon Gold
Potatoes



12 oz | 24 oz
Pork Chops



1/4 oz | 1/4 oz
Rosemary



1 | 2
Chicken
Demi-Glace
Contains: Milk



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

HELLO

ROSEMARY

This versatile herb has a distinctively piney flavor, adding aromatic depth to a savory pan sauce.



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



SMOOTH OPERATOR

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a smooth consistency.

BUST OUT

- Peeler
- Baking sheet
- Medium pot
- Strainer
- Paper towels
- Large pan
- Potato masher
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
HelloFresh.com

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



1 PREP & ROAST VEGGIES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince a few wedges until you have 1 TBSP (2 TBSP for 4 servings).
- Toss carrots and **onion wedges** on a baking sheet with a large drizzle of **oil, salt, and pepper**. Roast on top rack until browned and tender, 25-30 minutes.



4 MAKE SAUCE

- Heat a drizzle of **oil** in pan used for pork over medium heat. Add **minced onion** and **chopped rosemary**. Cook, stirring often, until onion is softened, 2-3 minutes.
- Add **demi-glace** and ¼ cup **water** (½ cup for 4 servings). Bring to a simmer and cook until slightly thickened, 3-4 minutes.
- Turn off heat and stir in **1 TBSP butter** (2 TBSP for 4) until melted.



2 COOK POTATOES

- While veggies roast, dice **potatoes** into ½-inch pieces. (TIP: For a smoother texture, peel potatoes first.) Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve ½ cup **potato cooking liquid**, then drain and return potatoes to pot. Keep covered off heat until ready to mash.



5 MASH POTATOES

- Return pot with **potatoes** to medium-low heat. Add **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings). Mash until smooth, adding splashes of reserved **potato cooking liquid** as needed. Season generously with **salt** and **pepper**.



3 COOK PORK

- While potatoes cook, pat **pork*** dry with paper towels. Season 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, 4-6 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.
- Meanwhile, pick **rosemary leaves** from stems; finely chop leaves until you have 2 tsp (3 tsp for 4 servings).



6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork between plates along with **potatoes** and **veggies**. Top pork with **sauce** and serve.