



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



¼ oz | ¼ 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: 690



GET IT DOWN PAT

Why do we always ask you to pat your pork dry with paper towels?

Blotting out as much moisture as possible allows the seasonings to really stick and ensures even browning once the pork hits the hot pan for deliciously crispy, caramelized edges.

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

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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, strip **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.

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