



THYME GRAVY PORK CHOPS

with Asparagus and Mashed Potatoes



HELLO THYME GRAVY

Fresh herbs and a squeeze of lemon turn a basic sauce into something bright and lively.

PREP: 15 MIN | **TOTAL: 45 MIN** | **CALORIES: 480**



Yukon Gold Potatoes



Chives



Pork Chops



Chicken Demi-Glaze
(Contains: Milk)



Milk
(Contains: Milk)



Asparagus



Lemon



Flour
(Contains: Wheat)



Thyme

START STRONG

To trim asparagus in a jiff, line the stalks up and slice where they go from tough to tender, 1-2 inches from the bottom.

BUST OUT

- Medium pot
- Baking sheet
- Strainer
- Potato masher
- Large pan
- Paper towel
- Vegetable oil (4 tsp)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|-----------------------|---------|
| • Yukon Gold Potatoes | 24 oz |
| • Asparagus | 16 oz |
| • Chives | ¼ oz |
| • Lemon | 1 |
| • Pork Chops | 24 oz |
| • Flour | 2 TBSP |
| • Chicken Demi-Glace | 1 |
| • Thyme | ¼ oz |
| • Milk | 6.75 oz |

HELLO WINE



PAIR WITH

Aperçu Pays d'Oc Merlot, 2016

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1 PREHEAT OVEN AND COOK POTATOES

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Cut **potatoes** into ½-inch cubes. Place in a medium pot with a pinch of **salt** and enough **water** to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, about 12 minutes. Drain, then return to pot.



4 MAKE GRAVY

Pour out any grease in pan used for pork. Add **2 TBSP butter** and remaining **flour** to same pan over medium heat. Cook, stirring, until butter melts and a pasty mixture forms, 1-2 minutes. Add **demi-glace, thyme sprigs**, and **¾ cup water** and whisk until smooth. Simmer until thickened, about 2 minutes. Season with **salt** and **pepper**. Remove pan from heat. Stir in a squeeze of **lemon**.



2 PREP AND SEAR PORK

Trim woody bottom ends from **asparagus**. Mince **chives**. Cut **lemon** into wedges. Heat a large drizzle of **oil** in a large pan over medium-high heat. Pat **pork** dry with a paper towel. Season with **salt, pepper**, and **1 TBSP flour** (we sent more). Cook in pan until just browned, about 2 minutes per side. Transfer to a baking sheet, placing toward one side.



5 MASH POTATOES

Add **milk** and **chives** to pot with **drained potatoes** (add the chives to taste—you may not use all). Mash with potato masher or fork until smooth. Season generously with **salt** and **pepper**. **TIP:** Add more milk if needed to give potatoes a creamy consistency.



3 BAKE PORK AND VEGGIES

Toss **asparagus** with a large drizzle of **oil** on empty side of sheet with **pork**. Season with **salt** and **pepper**. Bake in oven until asparagus starts to brown and pork reaches desired doneness, 7-10 minutes. (**TIP:** If pork is done before asparagus, remove from sheet and let asparagus finish.) Let pork rest on a plate for 5 minutes after it's done.



6 PLATE AND SERVE

Stir any **juices** released by pork into **gravy** in pan. Divide **potatoes, pork**, and **asparagus** between plates. Remove and discard **thyme sprigs** from gravy, then spoon gravy over everything. Serve with remaining **lemon wedges** on the side for squeezing over.

FRESH TALK

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