



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: 550



Yukon Gold Potatoes



Chives



Pork Chops



Chicken Demi-Glace
(Contains: Milk)



Milk
(Contains: Milk)



Asparagus



Lemon



Flour
(Contains: Wheat)



Thyme

START STRONG

To quickly trim asparagus, line the stalks up and slice where they go from tough to tender, 1-2 inches from the bottom. Remember, every moment counts during the hustle-bustle of the season!

BUST OUT

- Medium pot
- Baking sheet
- Strainer
- Potato masher
- Paper towel
- Large pan
- 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 ½ Cup

HELLO WINE



PAIR WITH
Trilus California Pinot Noir, 2016

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



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 **1 TBSP butter** and remaining **flour** to same pan over medium heat. Cook, stirring, until butter is melted and a pasty mixture has formed, 1-2 minutes. Stir in **demi-glace**, **thyme** sprigs, and ⅔ **cup water**. Simmer until thickened, about 2 minutes. Add another 1 TBSP butter, stirring to melt. Season with **salt** and **pepper**. Remove pan from heat. Stir in a squeeze of **lemon**.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com



2 PREP AND SEAR PORK

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



5 MASH POTATOES

Add ½ **cup milk** (we sent more) 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 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 baking 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 **lemon wedges** on the side for squeezing over.

FRESH TALK

What is your favorite word?

WK 48 NJ-14