



# AUTUMN-SPICED PORK CHOPS

with Roasted Brussels Sprouts and Honey-Butter Sweet Potatoes



## HELLO

### BRUSSELS SPROUTS

These tiny members of the cabbage family become incredibly sweet when roasted.

**PREP: 10 MIN** | **TOTAL: 40 MIN** | **CALORIES: 800**



Thyme



Pork Chops



Shallot



Dried Cranberries



Sweet Potatoes



Brussels Sprouts



Autumn Spice Blend



Chicken Stock Concentrate



Honey

## START STRONG

Give it a rest! (The cooked pork, that is.) When you let your pork chops stand after cooking, all of their juicy, porky goodness distributes evenly into the meat. The reward? Extra-juicy chops.

## BUST OUT

- Baking sheet
- Small bowl
- Large bowl
- Paper towels
- Medium pan
- Olive oil (5 tsp | 10 tsp)
- Butter (3 TBSP | 6 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Thyme ¼ oz | ½ oz
- Brussels Sprouts 8 oz | 16 oz
- Sweet Potatoes 2 | 4
- Pork Chops 12 oz | 24 oz
- Autumn Spice Blend 1 tsp | 2 tsp
- Shallot 1 | 2
- Chicken Stock Concentrate 1 | 2
- Dried Cranberries 1 oz | 2 oz
- Honey ½ oz | 1 oz

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 PREP AND ROAST BRUSSELS SPROUTS

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Finely chop **2 tsp thyme leaves.** Trim, then halve **Brussels sprouts.** Toss on a baking sheet with a large drizzle of **olive oil**, 1 tsp chopped thyme, **salt**, and **pepper.** Roast until lightly browned, about 10 minutes.



## 4 COOK SHALLOT

Halve, peel, and thinly slice **shallot.** Heat a drizzle of **olive oil** in same pan used to cook pork chops over medium-high heat. Add shallot, remaining **chopped thyme**, and a pinch of **salt** and **pepper.** Cook, stirring, until slightly softened, about 1 minute.



## 2 BAKE SWEET POTATOES

Meanwhile, poke **sweet potatoes** on all sides with a fork. Place in a large microwave-safe bowl and microwave until slightly softened, 3-4 minutes. Let cool slightly. Once **Brussels sprouts** have roasted 10 minutes, add sweet potatoes to baking sheet. Return to oven until veggies are tender, about 10 minutes more.



## 5 MAKE SAUCE

Add **stock concentrate**, **cranberries**, and ¼ **cup water** to pan. Reduce heat to medium low. Simmer until thickened, 1-2 minutes. Stir in **1 TBSP butter** and any **pork resting juices.** Turn off heat.



## 3 COOK PORK CHOPS

Meanwhile, pat **pork** dry with paper towels; season all over with **Autumn Spice**, **salt**, and **pepper.** Heat a large drizzle of **olive oil** in a medium pan over medium-high heat (use a nonstick pan if you have one). Add pork and cook until browned and cooked through, 4-6 minutes per side. Turn off heat; remove from pan and set aside. Wipe out pan.



## 6 FINISH AND SERVE

Place **2 TBSP butter** in a small bowl. Microwave until softened, about 10 seconds. Stir in **honey**; season with **salt** and **pepper.** Cut **sweet potatoes** lengthwise; fluff insides with a fork. Divide **pork**, sweet potatoes, and **Brussels sprouts** between plates. Top sweet potatoes with honey butter. Top pork with **sauce.**

## OH HONEY!

Try our sweet honey butter on your Brussels sprouts too (or on your morning toast).

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