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Bone-In Pork Chops

with Roasted Pears, Collards, and Shallot Cream Sauce

Bone-in pork chops make for a dramatic presentation—and stay extra juicy to boot! Of course, it doesn't hurt to smother them in a delicious, creamy sauce. Roasting pears in the oven sweetens and intensifies their flavor—you'll fall in love with this technique!

35 min

level 2

nut free

gluten free



Pork Chops



Collard Greens



Shallots



Pears



Sour Cream



White Pepper



Chicken Stock Concentrate

Ingredients

	2 People	4 People
Pork Chops	16 oz	32 oz
Collard Greens	4 oz	8 oz
Shallots	1	2
Pears	1	2
Sour Cream ¹⁾	2 T	4 T
White Pepper	1 t	2 t
Chicken Stock Concentrate	1	2
Oil*	1 T	2 T

*Not Included

Allergens

1) Milk

Tools

Baking Sheet,
Large Pan

Ruler

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Nutrition per person Calories: 580 cal | Fat: 31 g | Sat. Fat: 10 g | Protein: 51 g | Carbs: 24 g | Sugar: 11 g | Sodium: 345 mg | Fiber: 6 g

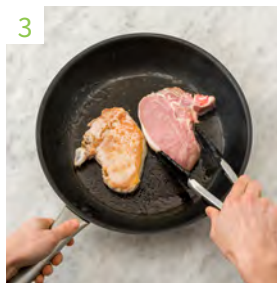
Make sure to wash and dry produce before prepping or cooking!



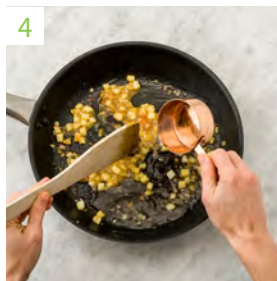
1 Prep the ingredients: Preheat the oven to 400 degrees. Take the **pork chops** out of the fridge and bring to room temperature. Remove and discard the tough ribs from the **collard greens** and roughly chop the leaves. Halve, peel, and finely dice the **shallot**. Halve and core the **pear**. Slice one half of the pear into 6 wedges; dice the remaining half into 1/4-inch cubes.



2 Roast the pear: Toss the **pear** wedges on one side of a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Place in the oven for 15-20 minutes, flipping halfway through, until soft and golden brown.



3 Sear the pork chops: Heat a drizzle of **oil** in a large pan over medium-high heat. Pat dry the **pork chops** with a paper towel. Season the pork on all sides with **salt**, **black pepper**, and **white pepper**. Add the pork to the pan and cook, for 2-3 minutes per side, until browned. Place the pork onto the baking sheet in the oven for 4-8 minutes, or until cooked to desired doneness.



4 Cook the greens: Heat a drizzle of **oil** in the same pan over medium heat. Add the **diced pear** and **shallot** and cook, tossing, for 2-3 minutes, until softened. Add the **collard greens** to the pan and cook, tossing, for 2-3 minutes, until wilted. Season with **salt** and **pepper**. **TIP:** Now would be a good time to check on the pork! If it's ready, remove from the oven to rest.

5 Make the shallot cream sauce: Add the **chicken stock concentrate** and 1/2 cup **water** to the pan with the **greens**. Bring to a boil for 3-4 minutes, or until reduced by half. Remove the pan from the heat and stir in the **sour cream**. Season to taste with **salt** and **pepper**.

6 Finish and plate: Plate the **pork chops** and **roasted pears** with the **collard greens** alongside. Drizzle the **shallot cream sauce** over the plate. Enjoy!