



# Bone-In Pork Chops and Mushroom-Spinach Cream

with Cheddar Mashed Potatoes and Chives

Special Plus 35 Minutes



Pork Chops, bone-in



Mixed Mushrooms



Baby Spinach



White Cooking Wine



Cream



Cream Sauce Spice Blend



Chicken Broth Concentrate



Garlic Powder



Russet Potato



White Cheddar Cheese, shredded



Chives



Dijon Mustard

HELLO MIXED MUSHROOMS

*A delicious, savoury combo of cremini, button and velvet oyster mushrooms!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, vegetable peeler, colander, measuring spoons, potato masher, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Pork Chops, bone-in	2	4
Mixed Mushrooms	200 g	400 g
Baby Spinach	56 g	113 g
White Cooking Wine	4 tbsp	8 tbsp
Cream	113 ml	237 ml
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Garlic Powder	1 tsp	2 tsp
Russet Potato	460 g	920 g
White Cheddar Cheese, shredded	½ cup	1 cup
Chives	7 g	14 g
Dijon Mustard	1 ½ tsp	3 tsp
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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### Cook potatoes

- Peel, then cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash **cheese** and **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.



### Cook mushrooms

- Heat the same pan over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **mushrooms**. Cook, stirring occasionally, until softened and golden, 4-5 min. Season with **salt** and **pepper**.
- Sprinkle **Cream Sauce Spice Blend** into the pan. Cook, stirring often, until **mushrooms** are coated, 30 sec.



### Prep

- Meanwhile, thinly slice **mushrooms**.
- Roughly chop **spinach**.
- Thinly slice **chives**.



### Make mushroom-spinach cream

- Stir **cooking wine** into the pan with **mushrooms**. Simmer, stirring often, until **wine** reduces slightly, 30 sec.
- Add **cream**, **Dijon**, **broth concentrate** and **remaining garlic powder**, then bring back to a simmer.
- Once simmering, add **spinach**. Cook, stirring often, until **spinach** wilts slightly and **sauce** thickens slightly, 30 sec-1 min.
- Add **any pork juices** from the baking sheet to the pan, then stir to combine. Season with **salt** and **pepper**, to taste.



### Cook pork

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **pork** dry with paper towels. Season with **salt**, **pepper** and **half the garlic powder**.
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden, 1-2 min per side.
- Remove the pan from heat, then transfer **pork** to an unlined baking sheet. Roast in the **top** of the oven until cooked through, 8-10 min.\*\*
- When **pork** is done, transfer to a clean cutting board to rest for 2-3 min.



### Finish and serve

- Add **half the chives** to the pot with **mashed potatoes**, then stir to combine.
- Divide **mashed potatoes** and **pork** between plates.
- Spoon **mushroom-spinach cream** over **pork**.
- Sprinkle **remaining chives** over everything.

## Dinner Solved!