



Brie and Fig Pork Chops

with Potato Coins and Pecan Salad

Special Plus 35 Minutes



Pork Chops, bone-in



Yellow Potato



Spring Mix



Shallot



Brie Cheese



Pecans



Chicken Broth Concentrate



Fig Spread



Red Wine Vinegar



Dijon Mustard



Soy Sauce



Garlic Salt



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HELLO FIG SPREAD

Sweet, sticky and perfect for dressings or glazes!

Start here

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

Bust out

2 Baking sheets, medium non-stick pan, measuring spoons, aluminum foil, large bowl, measuring cups, paper towels, whisk

Ingredients

	2 Person	4 Person
Pork Chops, bone-in	2	4
Yellow Potato	400 g	800 g
Spring Mix	56 g	113 g
Shallot	50 g	100 g
Brie Cheese	125 g	250 g
Pecans	28 g	56 g
Chicken Broth Concentrate	2	4
Fig Spread	2 tbsp	4 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Soy Sauce	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
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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Roast potatoes and prep

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. Season with **pepper** and **half the garlic salt**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)
- Meanwhile, peel then finely chop **shallot**.



Top pork with brie

- Meanwhile, cut **brie** into ¼-inch slices (8 slices per wheel of brie).
- Once **pork chops** have roasted for 8 min, carefully remove the baking sheet from the oven, then turn the broiler to high.
- Top **each pork chop** with **brie slices**. Gently press **brie slices** down into **pork chops**.
- Broil in the **top** of the oven, until **brie** is slightly gooey and **pork** is cooked through, 3-4 min.**



Toast pecans

- Heat a medium non-stick pan over medium-high heat (use a large pan for 4 ppl).
- When hot, add **pecans** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on pecans so they don't burn!)
- Transfer to a plate.



Make sauce

- Meanwhile, reheat the same pan (from step 3) over medium-high.
- Add **1 tbsp butter** (dbl for ppl), then swirl the pan until melted, 30 sec.
- Add **shallots** and cook, scraping up **any browned bits** from the pan, until softened, 1-2 min.
- Add **broth concentrate**, **fig spread**, **soy sauce**, **half the vinegar** and **¼ cup water** (dbl for 4 ppl).
- Bring to a simmer. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.



Sear pork chops

- Pat **pork** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- Reheat the same pan over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden, 1-2 min per side, then transfer **pork** to a foil-lined baking sheet.
- Roast in the **top** of the oven until golden-brown, 7-9 min. (**NOTE:** It's okay if pork doesn't cook all the way through in this step.)



Finish and serve

- Add **remaining vinegar**, **¼ tsp sugar**, **½ tbsp oil** (dbl both for 4 ppl) and **Dijon** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix** and **pecans**. Toss to coat.
- Divide **potatoes**, **pork chops** and **salad** between plates.
- Spoon **sauce** over **pork**.

Dinner Solved!