



HALL OF FAME

CHERRY BALSAMIC PORK CHOPS

with Thyme-Roasted Potatoes and Broccoli



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 590



Fingerling Potatoes



Dried Thyme



Broccoli Florets



Cherry Jam



Shallot



Pork Chops



Balsamic Vinegar

START STRONG

If the cherry jam doesn't immediately dissolve when you add it to the pan, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.

BUST OUT

- Baking sheet
- Large pan
- Medium bowl
- Vegetable oil (4 tsp | 8 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------|-----------------|
| • Fingerling Potatoes | 12 oz 24 oz |
| • Shallot | 1 1 |
| • Dried Thyme | 1 tsp 1 tsp |
| • Pork Chops | 12 oz 24 oz |
| • Broccoli Florets | 8 oz 16 oz |
| • Balsamic Vinegar | 5 tsp 10 tsp |
| • Cherry Jam | 1 TBSP 2 TBSP |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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







1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve **potatoes** lengthwise. Halve, peel, and thinly slice **shallot**.



4 ROAST BROCCOLI AND BROWN SHALLOT

After **potatoes** have roasted 10 minutes, give them a toss on sheet and scoot toward one side. Spread **broccoli** on other side. Return sheet to oven and roast until potatoes are done and broccoli is lightly crisped, 12-15 minutes more. Meanwhile, add **shallot** and a drizzle of **oil** to pan used for pork, then lower heat to medium. Cook, tossing, until just browned, 4-5 minutes.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil**, **thyme**, and a pinch of **salt** and **pepper**. Roast in oven until tender and browned, 20-25 minutes total (we'll add more items to the sheet after 10 minutes).



5 MAKE GLAZE

Pour **vinegar** into pan with **shallot** and let simmer until reduced by half. Stir in **1 TBSP jam** (we sent more) and **1 TBSP water**. Season with **salt**, **pepper**, and up to **½ tsp sugar** to taste. Remove pan from heat and add **1 TBSP butter**, stirring to melt.



3 COOK PORK

Heat a drizzle of **oil** in a large pan over medium-high heat. Season **pork** all over with **salt** and **pepper**. Add to pan and cook until just shy of desired doneness, 4-5 minutes per side. Remove from pan and set aside. Meanwhile, toss **broccoli** in a medium bowl with a drizzle of oil and a pinch of salt and pepper.



6 GLAZE PORK AND SERVE

A few minutes before potatoes and broccoli are done, return **pork** to pan with **glaze** and place over medium heat. Turn pork to coat and cook to desired doneness, 1-2 minutes. Divide between plates and drizzle with any remaining glaze in pan. Serve with **broccoli** and **potatoes** on the side.

JAMMIN'!

Sweet and tangy flavors join in delicious harmony here.

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