



# CHERRY BALSAMIC PORK CHOPS

with Thyme-Roasted Potatoes and Broccoli



HELLO

CHERRY BALSAMIC GLAZE

A little sweet and a little tangy, it's a perfect pairing with pork that all eaters will love.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 600



Fingerling Potatoes



Dried Thyme



Broccoli Florets



Cherry Jam



Shallot



Pork Chops



Balsamic Vinegar

## START STRONG

If your kids are not fans of strong flavors, add the balsamic vinegar to taste in step 5, adjusting so that it has the right balance of sweet and sour.

## BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Oil (7 tsp)
- Sugar (1 tsp)
- Butter (2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

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

\* Pork is fully cooked when internal temperature reaches 145 degrees.

## WINE CLUB

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## 1 PREP

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



## 4 ROAST BROCCOLI

While pork cooks, toss **broccoli** on a second baking sheet with a large drizzle of **oil** and a pinch of **salt** and **pepper**. Roast on upper rack until slightly crispy, 12-15 minutes.



## 2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, **thyme**, and a big pinch of **salt** and **pepper**. Roast on middle rack, tossing halfway through, until browned and tender, 20-25 minutes.



## 5 MAKE GLAZE

Heat a drizzle of **oil** in same pan used to cook pork over medium heat. Add **shallot** and cook, stirring, until lightly browned, 4-5 minutes. Pour in **vinegar** and let simmer until reduced by half. Stir in **2 TBSP jam** (we sent more) and **2 TBSP water**. Season with **salt**, **pepper**, and up to **1 tsp sugar** (to taste). Turn off heat. Stir in **2 TBSP butter** until melted.



## 3 COOK PORK

Meanwhile, pat **pork** dry with paper towels; season all over with **salt** and **pepper**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add pork and cook until chops are almost cooked through, 4-5 minutes per side. Turn off heat; remove from pan and set aside.



## 6 GLAZE PORK AND SERVE

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

## FRESH TALK

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