



CHERRY BALSAMIC PORK CHOPS

with Broccoli & Thyme-Roasted Potatoes



HELLO

CHERRY BALSAMIC SAUCE

This test kitchen favorite is little bit sweet, a little bit tangy, and all-around fruit-forward fun.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 690



Fingerling Potatoes



Dried Thyme



Broccoli Florets



Cherry Jam



Shallot



Pork Chops



Balsamic Vinegar

START STRONG

Everyone loves some crispy potatoes! To give the fingerlings extra crunch, put your baking sheet in the oven while it preheats. The spuds will sizzle when they hit that hot surface.

BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Vegetable oil (7 tsp | 7 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

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 **2 TBSP** | **4 TBSP**

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



1 PREP

Adjust racks to middle and top 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 top 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 SAUCE

Meanwhile, heat a drizzle of **oil** in pan used for pork over medium heat. Add **shallot** and cook, stirring, until lightly browned, 4-5 minutes. Add **vinegar** and simmer until slightly reduced, 30-60 seconds. Add **jam** and ⅓ **cup water** (½ cup for 4 servings). Cook until thickened, 3-5 minutes. Season with **salt**, **pepper**, and up to ½ **tsp sugar** (1 tsp for 4) to taste. Turn off heat. Stir in **1 TBSP butter** (2 TBSP for 4) until melted. Return **pork** to pan; turn to coat in sauce.



3 COOK PORK

Meanwhile, pat **pork** dry with paper towels; prick all over with a fork or knife. 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 browned and cooked through, 4-6 minutes per side. Turn off heat; remove from pan and set aside.



6 SERVE

Divide **pork**, **potatoes**, and **broccoli** between plates. Top pork with any remaining **sauce** and serve.

JAM OUT

Try making this sauce again, but with apricot jam and apple cider vinegar.

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