



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: 610



Fingerling Potatoes



Dried Thyme



Broccoli Florets



Cherry Jam



Shallot



Pork Chops



Balsamic Vinegar

START STRONG

What makes this recipe worthy of the HelloFresh Hall of Fame? According to our customers, it's how delectably sweet the easy-to-make cherry balsamic glaze is.

BUST OUT

- Baking sheet
- Large pan
- Medium bowl
- 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 | 2 TBSP 4 TBSP |
| • Cherry Jam | 1 TBSP 2 TBSP |

HELLO WINE



PAIR WITH
Three Hares South Africa
Pinotage, 2016

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



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 450 degrees. Cut **potatoes** in half lengthwise. Halve, peel, and thinly slice **shallot**.



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 be adding more items to the sheet after 10 minutes).



4 ROAST BROCCOLI

While pork cooks, toss **broccoli** in a medium bowl with a drizzle of **oil** and a pinch of **salt** and **pepper**. After **potatoes** have roasted 10 minutes, remove sheet from oven. Give potatoes a toss and scoot toward one side of sheet. Spread broccoli on other side. Return sheet to oven and roast until potatoes are done and broccoli is lightly crisped, 12-15 minutes more.



5 MAKE GLAZE

Add **shallot** and a drizzle of **oil** to pan used for pork. Lower heat to medium. Cook, tossing, until lightly browned, 4-5 minutes. Pour in **balsamic vinegar** 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 it almost reaches desired doneness, 4-5 minutes per side. 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 come 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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