



# CRANBERRY APPLE PORK CHOPS

with Asparagus and Herbed Potatoes



## HELLO

### HARVEST SPICE BLEND

Sage, thyme, onion, and garlic give an aromatic herby boost to the roasted potatoes in this recipe.



Yukon Gold Potatoes



Harvest Spice Blend



Apple



Parsley



Chicken Stock Concentrate



Asparagus



Pork Chops



Yellow Onion



Dried Cranberries



Cinnamon

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 690

## START STRONG

Make sure that the veggies have a crisp, gently browned surface before you take them out of the oven. Even picky eaters are more likely to enjoy them when they have some oven-roasted texture.

## BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Vegetable oil (5 tsp | 5 tsp)
- Olive oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Asparagus **8 oz** | **16 oz**
- Harvest Spice Blend **1 TBSP** | **1 TBSP**
- Pork Chops\* **12 oz** | **24 oz**
- Apple **1** | **2**
- Yellow Onion **1** | **1**
- Parsley **¼ oz** | **¼ oz**
- Dried Cranberries **1 oz** | **2 oz**
- Chicken Stock Concentrate **1** | **2**
- Cinnamon **1 tsp** | **1 tsp**

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

## WINE CLUB

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## 1 PREP VEGGIES

Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Trim woody bottom ends from **asparagus**.



## 4 FINISH PREP

While pork cooks, halve, core, and dice **apple** into ½-inch cubes. Halve, peel, and dice **onion**. Chop **parsley**.



## 2 ROAST VEGGIES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, half the **Harvest Spice** (use all the spice for 4 servings), **salt**, and **pepper**. Toss **asparagus** on a second baking sheet with a large drizzle of oil, salt, and pepper. Roast potatoes on top rack and asparagus on middle rack until tender and crisped, 10-12 minutes for asparagus and 30 minutes for potatoes.



## 5 MAKE PAN SAUCE

Add a drizzle of **olive oil** and melt **1 TBSP butter** in pan used for pork over medium heat. Add **onion** and cook until lightly browned, 3-4 minutes. Add **apple** and **cranberries**. Cook until slightly softened, 2-3 minutes. Stir in **stock concentrate**, **¼ tsp cinnamon** (½ tsp for 4 servings), and **¼ cup water** (⅓ cup for 4 servings). Cook, stirring, until apple is tender but not mushy, about 4 minutes. (**TIP:** Add a splash of water if mixture is dry.) Stir in any **resting juices** from pork. Season with **salt** and **pepper**.



## 3 COOK PORK

Meanwhile, pat **pork** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-5 minutes per side. Turn off heat; transfer to a plate to rest.



## 6 FINISH AND SERVE

Divide **potatoes**, **asparagus**, and **pork** between plates. Top pork with **pan sauce**, making sure to include **apple** and **cranberries**. Garnish with **parsley** and serve.

## DYNAMIC

We love the aromatic warmth that cinnamon provides to the pan sauce.

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