



CREAMY MUSHROOM PORK CHOPS

with Crispy Potatoes and Brussels Sprouts



HELLO
MUSHROOM CREAM SAUCE
Flavorful fungi give this pan sauce incredible depth.

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 580**



Brussels Sprouts



Shallot



Parsley



Veggie Stock Concentrate



White Potatoes



Button Mushrooms



Pork Chops



Sour Cream
(Contains: Milk)

START STRONG

No need to peel the potatoes here. In fact, we suggest keeping the skin on for its nutrients, extra flavor, and the way it makes the spuds delectably toasty and crisp.

BUST OUT

- Baking sheet
- Medium bowl
- Large pan
- Paper towel
- Olive oil (2 tsp | 4 tsp)
- Oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------------|-----------------|
| • Brussels Sprouts | 8 oz 16 oz |
| • White Potatoes | 12 oz 24 oz |
| • Shallot | 1 1 |
| • Button Mushrooms | 4 oz 8 oz |
| • Parsley | ¼ oz ¼ oz |
| • Pork Chops | 12 oz 24 oz |
| • Veggie Stock Concentrate | 1 2 |
| • Sour Cream | 2 TBSP 4 TBSP |

HELLO WINE



PAIR WITH

Trilus California Chardonnay, 2015

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1 PREP AND ROAST POTATOES

Wash and dry all produce. Preheat oven to 425 degrees. Trim **Brussels sprouts** and halve through base. Cut **potatoes** in half. Toss potatoes with a drizzle of **olive oil** on a baking sheet. Season with **salt** and **pepper**. Roast in oven until tender, 20-25 minutes total (we'll add more to the sheet after 10 minutes).



4 COOK PORK

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **pork** dry with a paper towel. Season all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 4-6 minutes per side. Remove from pan and set aside.



2 ROAST VEGGIES

Toss **Brussels sprouts** with a drizzle of **olive oil** and a pinch of **salt** and **pepper** in a medium bowl. Once **potatoes** have roasted 10 minutes, remove from oven and give them a toss. Add Brussels sprouts to sheet. Return sheet to oven and continue roasting until both are tender and crisped, 10-15 minutes more.



5 MAKE SAUCE

Add **mushrooms** and **shallot** to same pan. Cook, tossing occasionally, until softened, 3-5 minutes. Stir in **stock concentrate** and **¼ cup water**, scraping up any browned bits from bottom. Bring to a boil, then remove from heat. Stir in **sour cream** and **parsley**. Season to taste with **salt** and **pepper**.



3 PREP REMAINING INGREDIENTS

Halve, peel, and thinly slice **shallot**. Trim, then thinly slice **mushrooms**. Finely chop **parsley**.



6 FINISH AND PLATE

Divide **pork**, **Brussels sprouts**, and **potatoes** between plates. Drizzle **sauce** over pork, making sure to include mushrooms, and serve.

SPLENDID!

Mushroom sauce on pork is truly a classic comfort.

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