



Garlicky Bone-In Pork Chops

with Blueberry-Balsamic Sauce

Special Plus 35 Minutes



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Pork Chops, bone-in



Yellow Potato



Sugar Snap Peas



Baby Tomatoes



Shallot



Thyme



Garlic, cloves



Cream



Goat Cheese



Blueberry Jam



Balsamic Vinegar



Garlic Salt

HELLO GOAT CHEESE

A savoury, tangy, creamy cheese that pairs perfectly with potatoes!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, colander, measuring spoons, potato masher, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, bone-in	2	4
Yellow Potato	350 g	700 g
Sugar Snap Peas	113 g	227 g
Baby Tomatoes	113 g	227 g
Shallot	50 g	100 g
Thyme	7 g	14 g
Garlic, cloves	2	4
Cream	113 ml	237 ml
Goat Cheese	56 g	113 g
Blueberry Jam	2 tbsp	4 tbsp
Balsamic Vinegar	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Boil potatoes

- Quarter **potatoes**.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.

4



Cook veggies

- Reheat the same pan over medium-high.
- When hot, add **½ tbsp (1 tbsp) oil**, then **snap peas**. Cook, stirring occasionally, until **snap peas** begin to soften, 1 min.
- Add **tomatoes**. Cook, stirring occasionally, until **snap peas** are tender-crisp and **tomatoes** begin to burst, 2-3 min. Season with **salt** and **pepper**, to taste.
- Transfer **veggies** to a plate.

2



Prep

- Meanwhile, trim **snap peas**.
- Carefully pierce **tomatoes** with a fork.
- Peel, then cut **shallot** into ⅛-inch slices.
- Peel, then mince or grate **garlic**.
- Strip **thyme leaves** from **stems**, then finely chop.
- Pat **pork** dry with paper towels. Season with **pepper** and **half the garlic salt**.

5



Make sauce

- Reduce heat to medium.
- Add **1 tbsp (2 tbsp) butter** to the same pan, then swirl the pan until melted. Add **shallots**. Cook, stirring often, until softened, 1-2 min.
- Add **garlic**. Cook, stirring often, until fragrant, 1 min.
- Add **jam, vinegar, half the thyme** and **¼ cup (½ cup) water**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**, then stir to combine.

3



Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp (1 tbsp) oil**, then **pork**. Pan-fry until golden, 2-3 min per side.
- Remove from heat, then transfer **pork** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked through, 8-12 min.**
- Carefully wipe the pan clean.
- When **pork** is done, transfer to a clean cutting board to rest for 2-3 min.

6



Mash potatoes and serve

- When **potatoes** are fork-tender, drain and return **potatoes** to the same pot, off heat.
- Mash **goat cheese, cream, remaining thyme, remaining garlic salt** and **1 tbsp (2 tbsp) butter** into **potatoes** until creamy. Season with **pepper**.
- Thinly slice **pork**.
- Stir **any resting juices** from **pork** into **sauce**.
- Divide **mashed potatoes, veggies** and **pork** between plates.
- Spoon **blueberry-balsamic sauce** over **pork**.

Dinner Solved!



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