



Grilled Spicy Maple Pork Chops

with Smashed Potatoes and Kale Salad

Grill

Spicy

30 Minutes



Pork Chops, boneless



Southwest Spice Blend



Maple Syrup



Hot Sauce



Yellow Potato



Cream



Chives



Yellow Onion



Baby Kale



Dried Cranberries



Red Wine Vinegar

HELLO SPICY MAPLE

Love hot honey? This is a truly Canadian take on the classic sweet heat pairing!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

Medium bowl, colander, measuring spoons, potato masher, large bowl, small bowl, whisk, large pot, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Southwest Spice Blend	1 tbsp	2 tbsp
Maple Syrup	2 tbsp	4 tbsp
Hot Sauce 🌶️	2 tbsp	4 tbsp
Yellow Potato	360 g	720 g
Cream	56 ml	113 ml
Chives	7 g	14 g
Yellow Onion	113 g	227 g
Baby Kale	56 g	113 g
Dried Cranberries	¼ cup	½ cup
Red Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook 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.

Contact

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Prep

- Peel, then cut **onion** into quarters. (NOTE: Don't remove the core as this will help keep the onion intact while grilling.)
- Cut **potatoes** into ¼-inch pieces.
- Thinly slice **chives**.
- Stir together **maple** and **hot sauce** in a small bowl. Set aside.
- Pat **pork** dry with paper towels.
- Add **pork, Southwest Spice Blend, ¼ tsp salt** and **1 tbsp oil** (dbl both for 4 ppl) to a medium bowl. Toss to coat, then set aside.



Toss salad

- Roughly chop **onions**, discarding the root.
- Add **vinegar, 2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **baby kale, cranberries** and **grilled onions**. Toss to combine.



Boil 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.



Finish potatoes

- Drain and return **potatoes** to the same pot, off heat.
- Roughly mash **cream, half the chives** and **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until slightly mashed. (NOTE: 'Smashed' potatoes will still have a few chunks.) Season with **salt** and **pepper**, to taste.



Grill pork and onions

- Add **pork** to the grill. Close lid and grill, flipping once, until cooked through, 5-6 min per side.**
- Add **onions** to the other side of the grill. Close lid and grill, turning until grill-marked on all sides, 3-4 min.



Finish and serve

- Divide **pork, salad** and **smashed potatoes** between plates.
- Drizzle **hot maple sauce** over **pork**.
- Sprinkle **remaining chives** over top.

Dinner Solved!