



MAPLE AND MUSTARD-GLAZED PORK CHOPS

with Roasted Potatoes and a Cranberry Salad



HELLO

MAPLE MUSTARD PORK

Maple's sweetness and mustard's twang are a plate-licking-good pairing.

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



Yukon Gold Potatoes



Lemon Juice



Dijon Mustard



Pork Chops



Spring Mix Lettuce



Sunflower Seeds



Thyme



Maple Syrup



Chicken Stock Concentrate



Fall Harvest Spice Blend



Dried Cranberries

START STRONG

To strip thyme leaves from their stems, start by pinching them at their tips. Next, pull down, going against the direction that the leaves grow in—they should pop right off!

BUST OUT

- Baking sheet
- Small bowl
- Large pan
- Large bowl
- Olive oil (5 tsp)
- Vegetable oil (1 tsp)

INGREDIENTS

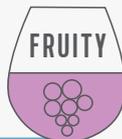
Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Thyme ¼ oz | ¼ oz
- Maple Syrup 1 oz | 2 oz
- Dijon Mustard 2 tsp | 4 tsp
- Chicken Stock Concentrate 1 | 2
- Pork Chops 12 oz | 24 oz
- Harvest Spice Blend 1 tsp | 2 tsp
- Spring Mix Lettuce 2 oz | 4 oz
- Dried Cranberries 1 oz | 2 oz
- Sunflower Seeds 1 oz | 2 oz
- Lemon Juice 2 Packs | 4 Packs

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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

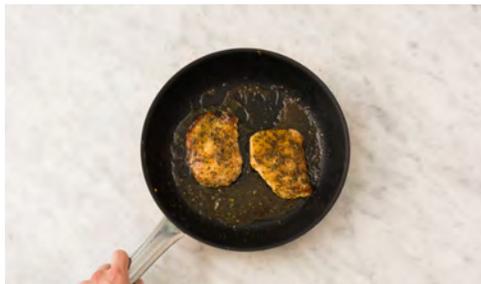


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1 ROAST POTATOES

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Cut **potatoes** into ½-inch-thick wedges. Toss together potatoes, half the **thyme sprigs**, **salt**, **pepper**, and a large drizzle of **olive oil** on a baking sheet. Roast in oven until tender and crisped, about 25 minutes.



4 GLAZE PORK

Pour **maple syrup mixture** into pan with **pork** and let simmer until thickened to a glaze-like consistency, about 1 minute. Flip pork to coat. Remove pan from heat and stir in a dash of **lemon juice** to taste (save some for the salad).



2 PREP

Strip **1½ tsp thyme leaves** from remaining sprigs; roughly chop leaves. Stir together chopped thyme, **maple syrup**, **mustard**, and **stock concentrate** in a small bowl.

3 COOK PORK

Heat a drizzle of **oil** in a large pan



5 TOSS SALAD

Toss together **lettuce**, **cranberries**, **sunflower seeds**, **1 TBSP olive oil**, and **lemon juice** to taste in a large bowl. Season with **salt** and **pepper**.



over medium-high heat (use nonstick if you have it). Season **pork** all over with **1 tsp harvest spice** (we sent more), **salt**, and **pepper**. Add to pan and cook until browned on surface and just shy of desired doneness, 3-4 minutes per side.



6 PLATE AND SERVE

Discard **thyme sprigs** from sheet with **potatoes**, then divide potatoes, **pork**, and **salad** between plates. Drizzle pork with remaining **glaze** in pan.

SUPERB!

Use leftover spice blend to season roasted veggies or meat.

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