



HALL OF FAME

MAPLE AND MUSTARD GLAZED PORK CHOPS

with Roasted Potatoes and a Cranberry Salad



HELLO
HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 700**



Yukon Gold Potatoes



Lemon



Dijon Mustard



Pork Chops



Mixed Greens



Sunflower Seeds



Thyme



Maple Syrup



Chicken Stock Concentrates



Fall Harvest Spice Blend



Dried Cranberries

START STRONG

If your kids are not keen on mustard's prickly taste, set aside plain pork chops for them—you can always drizzle some of the glaze on later (after they've given it a try).

BUST OUT

- Baking sheet
- Small bowl
- Large pan
- Large bowl
- Olive oil (8 tsp)
- Vegetable oil (2 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|------------------------------|--------|
| • Yukon Gold Potatoes | 24 oz |
| • Thyme | ¼ oz |
| • Lemon | 1 |
| • Maple Syrup | 4 TBSP |
| • Dijon Mustard | 4 tsp |
| • Chicken Stock Concentrates | 2 |
| • Pork Chops* | 24 oz |
| • Fall Harvest Spice Blend | 2 tsp |
| • Mixed Greens | 4 oz |
| • Dried Cranberries | 2 oz |
| • Sunflower Seeds | 2 oz |

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 ROAST POTATOES

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Toss potatoes with half the **thyme sprigs, salt, pepper,** and a large drizzle of **olive oil** on a baking sheet. Roast on top rack 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 2 minutes. Toss pork to coat. Remove pan from heat and stir in a squeeze or two of **lemon juice.**



2 MAKE GLAZE

Strip **1½ tsp thyme leaves** from remaining sprigs; roughly chop leaves. Halve **lemon**; cut one half into wedges. In a small bowl, stir together **chopped thyme, maple syrup, mustard,** and **stock concentrates.**



5 TOSS SALAD

In a large bowl, toss together **mixed greens, cranberries, sunflower seeds,** **2 TBSP olive oil,** and a few squeezes of **lemon juice.** Season with **salt** and **pepper.**



3 COOK PORK

Season **pork** all over with **2 tsp Harvest Spice** (we sent more), **salt,** and **pepper.** Heat a large drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add pork 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. Serve with **lemon wedges** on the side for squeezing over.

FRESH TALK

Can anyone guess how maple syrup is made? (Hint: it involves the tree it shares a name with.)

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