



# MAPLE-AND-MUSTARD-GLAZED PORK CHOPS

with Roasted Potatoes and a Green Salad



HELLO

## MAPLE MUSTARD GLAZE

Sweet maple and tangy mustard make a plate-licking-good pairing.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 710



Yukon Gold Potatoes



Lemon



Dijon Mustard



Pork Chops



Mixed Greens



Sunflower Seeds



Thyme



Maple Syrup



Chicken Stock Concentrate



Fall Harvest Spice Blend



Dried Cranberries

## START STRONG

To prep your thyme in no time, pinch the stem near the top with one hand, then pull down with your other hand against the direction the leaves grow in. The leaves should pop right off!

## BUST OUT

- Baking sheet
- Small bowl
- Paper towels
- Large pan
- Large bowl
- Olive oil (5 tsp | 8 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Thyme **¼ oz** | **¼ oz**
- Lemon **1** | **1**
- Maple Syrup **2 TBSP** | **4 TBSP**
- Dijon Mustard **2 tsp** | **4 tsp**
- Chicken Stock Concentrate **1** | **2**
- Pork Chops\* **12 oz** | **24 oz**
- Fall Harvest Spice Blend **1 TBSP** | **1 TBSP**
- Mixed Greens **2 oz** | **4 oz**
- Dried Cranberries **1 oz** | **2 oz**
- Sunflower Seeds **1 oz** | **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 on a baking sheet with a large drizzle of **olive oil**, half the **thyme sprigs**, **salt**, and **pepper**. Roast on top rack until tender and crisped, 20-25 minutes.



## 2 MAKE GLAZE

Meanwhile, strip ¾ **tsp thyme leaves** from remaining sprigs (1½ **tsp** leaves for 4 servings); roughly chop leaves. Cut **lemon** into wedges. In a small bowl, combine **chopped thyme**, **maple syrup**, **mustard**, and **stock concentrate**.



## 3 SEAR PORK

Meanwhile, pat **pork** dry with paper towels; prick all over with a fork or knife. Season pork all over with **1 tsp Harvest Spice** (2 **tsp** for 4 servings; we sent more), **salt**, and **pepper**. Heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add pork and sear until browned on both sides, 4-6 minutes per side (it'll finish cooking in the next step).



## 4 FINISH AND GLAZE PORK

Pour **glaze** into pan and let simmer until mixture has thickened and pork is cooked through, 1-2 minutes. Turn pork to coat. Remove pan from heat and stir in a squeeze or two of **lemon juice**.



## 5 MAKE SALAD

In a large bowl, toss together **mixed greens**, **cranberries**, **sunflower seeds**, **1 TBSP olive oil** (2 **TBSP** for 4 servings), and a squeeze or two of **lemon juice**. Season with **salt** and **pepper**.



## 6 SERVE

Discard **thyme sprigs** from sheet with **potatoes**. Divide potatoes, **pork**, and **salad** between plates. Drizzle pork with any remaining **glaze**. Serve with any remaining **lemon wedges** on the side.

## SPICE UP YOUR LIFE

Use the leftover spice blend to season roasted veggies or meat.

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