



# CREAMY MUSHROOM PORK CHOPS

with Roasted Brussels Sprouts and Crispy Potatoes

PREP: **15 MIN**  
TOTAL: **35 MIN**

**LEVEL 1**

GLUTEN FREE

NUT FREE



## INGREDIENTS:

- Brussels Sprouts
- Yukon Potatoes
- Shallot
- Button Mushrooms
- Parsley
- Pork Chops
- Veggie Stock Concentrate
- Pacific Foods Cream of Mushroom Soup (Contains: Milk)

## FOR 2 PEOPLE:

8 oz  
12 oz  
1  
4 oz  
¼ oz  
12 oz  
1  
¼ Cup

## FOR 4 PEOPLE:

16 oz  
24 oz  
2  
8 oz  
¼ oz  
24 oz  
2  
½ Cup

## HELLO CREAM OF MUSHROOM SOUP

Gives the dish a major flavor upgrade

## NUTRITION PER SERVING

597 cal | Fat: 26 g | Sat. Fat: 7.5 g | Protein: 47 g | Carbs: 48 g | Sugar: 8 g | Sodium: 456 mg | Fiber: 10 g

## START STRONG

**No need to peel the potatoes here.** In fact, we strongly suggest keeping the skin on for its nutrients, extra flavor, and the way it makes the spuds delectably toasty and crisp.



## BUST OUT

- Baking sheet
- Paper towel
- Olive oil (4 tsp | 8 tsp)
- Large pan

### 1 PREHEAT AND PREP

#### Wash and dry all produce.

Preheat oven to 425 degrees. Trim and halve **Brussels sprouts** through the stem. Cut **potatoes** into wedges (like steak fries).

### 2 ROAST BRUSSELS SPROUTS AND POTATOES

Toss **potatoes** and **Brussels sprouts** on a baking sheet with **1 TBSP olive oil**. Season with **salt** and **pepper**. Roast until golden brown and crispy, about 25 minutes.

### 3 PREP REMAINING INGREDIENTS

Halve, peel, and thinly slice **shallot**. Thinly slice **mushrooms**. Finely chop **parsley**.



### 4 COOK PORK CHOPS

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Pat **pork chops** dry with a paper towel. Season on all sides with **salt** and **pepper**. Add to pan and cook to desired doneness, 4-6 minutes per side. Remove from pan and set aside.

### 5 MAKE SAUCE

Add **mushrooms** and **shallot** to pan. Cook until softened, 3-5 minutes, tossing occasionally. Add **stock concentrate** to pan with  $\frac{1}{4}$  **cup water**, bring to boil, then remove from heat. Stir in  $\frac{1}{4}$  **cup condensed soup** (we sent more) and **parsley**. Season to taste with **salt** and **pepper**.

### 6 FINISH AND PLATE

Plate **pork chops** alongside **Brussels sprouts** and **potatoes**. Spoon sauce over **pork**.

## SUCCESS!

Don't forget to recycle your Cream of Mushroom Tetra Pak carton.

