



JUN
2016

Peppercorn Pork Chops

with Rosemary Mashed Potatoes and Roasted Broccoli

There's nothing more comforting than mashed potatoes and gravy. It's up there with fried chicken, meatloaf, and your grandmother's apple pie. We're making a non-traditional gravy with a bit of shallot, rosemary, and black peppercorns for flavor. You'll want to drizzle it over everything!



Prep: 10 min
Total: 30 min



level 1



nut free



gluten free



Pork Chops



Broccoli Florets



Yukon Potatoes



Shallots



Milk



Rosemary



Sour Cream



Chicken Stock Concentrates



Black Peppercorns

Ingredients

		4 People	
Pork Chops		24 oz	
Broccoli Florets		16 oz	
Yukon Potatoes		24 oz	
Shallots		2	
Milk	1)	8 oz	
Rosemary		¼ oz	
Sour Cream	1)	8 T	
Chicken Stock Concentrates		2	
Black Peppercorns		1 t	
Butter*	1)	2 T	
Oil *		4 t	

*Not Included

Allergens

1) Milk

Tools

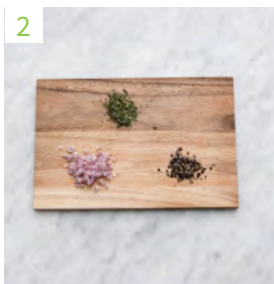
Peeler, Medium pot, Strainer, Baking sheet, Large pan

Nutrition per person Calories: 619 cal | Fat: 28 g | Sat. Fat: 12 g | Protein: 47 g | Carbs: 44 g | Sugar: 7 g | Sodium: 337 mg | Fiber: 7 g

Ruler

0 in ¼ in ½ in ¾ in 1 in

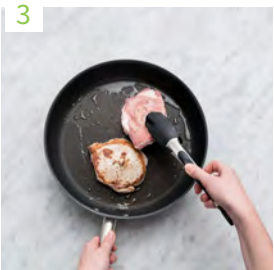
2



1 Cook the potatoes and broccoli: Wash and dry all produce.

Preheat the oven to 400 degrees. Peel and cut the **potatoes** into ½-inch cubes. Place them in a medium pot with a large pinch of **salt** and enough water to cover by 2 inches. Bring to a boil and cook for 10-12 minutes, until fork-tender. Drain. Toss the **broccoli florets** on a baking sheet with a large drizzle of **oil** and a pinch of **salt** and **pepper**. Place in the oven for about 15 minutes, until slightly crispy.

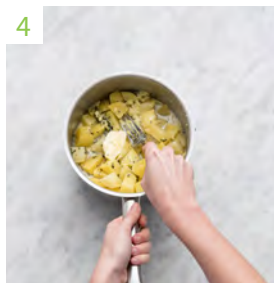
3



2 Prep the remaining ingredients: Meanwhile, halve, peel, and finely chop the **shallots**. Strip the **rosemary** off the sprigs and finely chop the **leaves** (you'll want about 2 teaspoons). Crush the **peppercorns** inside the bag with a mallet or large pan.

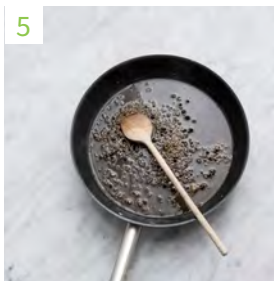
3 Cook the pork chops: Heat a large drizzle of **oil** in a large pan over medium-high heat. Season the **pork chops** on all sides with **salt** and **pepper**. Cook them for 2-3 minutes per side, until browned but not yet cooked to desired doneness. Transfer them to the baking sheet in the oven to finish cooking for 3-5 minutes, or until cooked to desired doneness. Once finished, set aside to rest for 5 minutes.

4



4 Mash the potatoes: Meanwhile, heat **2 Tablespoons butter** in the pot you used for the **potatoes**. Once melted, add **half the rosemary** and cook for 30 seconds, until fragrant. Add **½ Cup milk** (we sent more) to the cooked potatoes, then mash with a fork or potato masher until completely smooth and heated through. Add additional milk, if needed. Season to taste with **salt** and **pepper**. Set aside, covered, to keep warm. **TIP:** Check on the pork now and remove from the oven to rest, if ready.

5



5 Make the sauce: In the same pan you used for the **pork chops**, add the **shallots** and remaining **chopped rosemary** over medium heat. Add a splash of water (about 2 Tablespoons) and scrape up any brown bits from the bottom of the pan. Cook, tossing for 2-3 minutes, until softened. Add the **stock concentrates**, **1 cup water**, and as much **black peppercorn** as you like (you can always add more later!). Simmer for 2-3 minutes, until reduced and thickened. Remove from the heat, then stir in the **sour cream**.

6 Plate: Serve the **peppercorn pork chops** on a bed of **rosemary mashed potatoes** and **roasted broccoli**, with the **sauce** drizzled over.