



Rosemary Pork Chops and Mushroom Gravy

with Mash and Roasted Broccoli

30 Minutes



Pork Chops,
boneless



Chicken Breasts



Mushrooms



Rosemary



Russet Potato



Sour Cream



Garlic Puree



Gravy Spice Blend



Broccoli, florets

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO GRAVY SPICE BLEND

The ideal blend to thicken gravies or sauces and add savoury flavour to any dish!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, vegetable peeler, measuring spoons, medium pot, measuring cups, large non-stick pan, paper towels, colander

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Chicken Breasts*	2	4
Mushrooms	113 g	227 g
Rosemary	1 sprig	2 sprigs
Russet Potato	460 g	920 g
Sour Cream	3 tbsp	6 tbsp
Garlic Puree	1 tbsp	2 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
Broccoli, florets	227 g	454 g
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork to a minimum internal temperature of 71°C/160°F and chicken to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Cut **broccoli** into bite-size pieces.
- Peel, then cut **potatoes** into 1-inch pieces.
- Quarter **mushrooms**.
- Strip **rosemary leaves** from stems, then finely chop.



Roast broccoli

- Meanwhile, add **broccoli** and **1 tbsp oil** (dbl for 4 ppl) to another unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast **broccoli** in the **top** of the oven until golden-brown, 8-10 min.



Cook potatoes

- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.



Cook mushroom gravy

- Meanwhile, reheat the same pan (from step 3) over medium. When hot, add **1 tbsp butter**, **½ tbsp oil** (dbl both for 4 ppl), **mushrooms** and **remaining rosemary**. Cook, stirring occasionally, until **mushrooms** soften, 5-6 min.
- Sprinkle **Gravy Spice Blend** into the pan. Cook, stirring often, until **mushrooms** are coated, 1 min.
- Add **1 cup water** (dbl for 4 ppl) and **garlic puree**. Cook, stirring often, until **gravy** thickens, 1-2 min. Season with **salt** and **pepper**, to taste.
- Remove from heat. Stir in **sour cream**.



Cook pork

- Meanwhile, pat **pork** dry with paper towels. Season with **salt**, **pepper** and **half the rosemary**.
- Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden, 2-3 min per side.
- Transfer **pork** to an unlined baking sheet.
- Roast **pork** in the **middle** of the oven until cooked through, 8-11 min.**

If you've opted to get **chicken breasts**, prepare and cook** them in the same way the recipe instructs you to prepare and cook the **pork chops**.



Finish and serve

- Drain and return **potatoes** to the same pot, off heat.
- Roughly mash **1 tbsp butter** and **3 tbsp milk** (dbl both for 4 ppl) into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**, to taste.
- Divide **pork**, **mash** and **broccoli** between plates.
- Spoon **mushroom gravy** over **pork** and **mash**.

Dinner Solved!