



SWEET 'N' SMOKY PORK CHOPS

with Apple Carrot Slaw, Mashed Potatoes, and Cherry Sauce



HELLO

CINNAMON PAPRIKA SPICE

Our smoky-sweet spice pairs perfectly with pork and adds a kick to the cherry sauce on top.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 780



Scallions



White Wine
Vinegar



Yukon Gold
Potatoes



Cinnamon Paprika
Spice



Cherry Jam



Mayonnaise
(Contains: Eggs)



Shredded Carrots



Pork Chops



Apple



Sour Cream
(Contains: Milk)

START STRONG

Make sure to let the pork stand for at least 5 minutes after it's done roasting in the oven. The extra time before slicing gives the juices a chance to settle, keeping the meat nice and moist.

BUST OUT

- Medium bowl
- Medium pot
- Strainer
- Small bowl
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper
- Baking sheet
- Potato masher

INGREDIENTS

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

- Scallions **2 | 2**
- Mayonnaise **2 TBSP | 2 TBSP**
- White Wine Vinegar **5 tsp | 5 tsp**
- Shredded Carrots **4 oz | 4 oz**
- Yukon Gold Potatoes **12 oz | 24 oz**
- Pork Chops* **12 oz | 24 oz**
- Cinnamon Paprika Spice **1 TBSP | 2 TBSP**
- Apple **1 | 1**
- Cherry Jam **3 TBSP | 6 TBSP**
- Sour Cream **2 TBSP | 4 TBSP**

* 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 PREP

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim and thinly slice **scallions**. In a medium bowl, combine **mayonnaise** with **4 tsp vinegar** (we'll use more in step 4). Add **carrots** to bowl and toss to coat, then set aside.



4 MIX SLAW AND SAUCE

Meanwhile, quarter, core, and thinly slice **apple**. Add to bowl with **carrots** and toss to combine. Stir in half the **scallions**. Season with **salt** and **pepper**. To bowl with **reserved spice**, add **jam** and **½ tsp vinegar**. (For 4 servings, also add 1 tsp water.) Stir to combine. Microwave until warm, about 45 seconds. Add **1 TBSP butter** and stir until melted. Season with **salt** and **pepper**.

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2 COOK POTATOES

Dice **potatoes** into ½-inch pieces and place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until potatoes are easily pierced by a knife, about 15 minutes. Scoop out and reserve **¼ cup cooking water** (½ cup for 4 servings), then drain potatoes and return to pot.



5 MASH POTATOES

Mash drained **potatoes** in pot with a potato masher or fork until smooth. Stir in **sour cream**, remaining **scallions**, reserved **cooking water**, and **1 TBSP butter** (2 TBSP for 4 servings). Season with **salt** and **pepper**.



3 ROAST PORK

Meanwhile, rub **pork** with a drizzle of **olive oil**. Season all over with plenty of **salt** and **pepper**. Set aside **¼ tsp Cinnamon Paprika Spice** (½ tsp for 4 servings) in a small microwave-safe bowl, then rub pork all over with remaining spice. Place pork on a baking sheet and roast until cooked through, 13-15 minutes. Let rest 5 minutes after removing from oven.



6 SERVE

Divide **pork**, **mashed potatoes**, and **slaw** between plates. Top pork with **sauce**.

SLAW-SOME!

This crunchy mixture would also taste great on a BBQ pork or chicken sandwich.