



# CREAMY MUSHROOM PORK CHOPS

with Roasted Brussels Sprouts and Crispy Potatoes



## HELLO

### MUSHROOM CREAM SAUCE

Flavorful fungi give this pan sauce incredible depth

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 580



Brussels Sprouts



Shallot



Parsley



Veggie Stock Concentrate



Yukon Gold Potatoes



Button Mushrooms



Pork Chops



Sour Cream (Contains: Milk)

## START STRONG

No need to peel the potatoes here. In fact, we 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
- Large pan
- Paper towel
- Olive oil (1 TBSP | 2 TBSP)
- Oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                            |                 |
|----------------------------|-----------------|
| • Brussels Sprouts         | 8 oz   16 oz    |
| • Yukon Gold Potatoes      | 12 oz   24 oz   |
| • Shallot                  | 1   1           |
| • Button Mushrooms         | 4 oz   8 oz     |
| • Parsley                  | ¼ oz   ¼ oz     |
| • Pork Chops               | 12 oz   24 oz   |
| • Veggie Stock Concentrate | 1   2           |
| • Sour Cream               | 2 TBSP   4 TBSP |

## HELLO WINE

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### 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 425 degrees. Trim and halve **Brussels sprouts** lengthwise. Cut **potatoes** into wedges.



### 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 in oven until lightly browned and crisped, about 25 minutes, tossing halfway through.



### 3 PREP SAUCE INGREDIENTS

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



### 4 COOK PORK CHOPS

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **pork** dry with a paper towel. Season all over 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. Stir in **stock concentrate** and **¼ cup water**, scraping up any browned bits from bottom. Bring to a boil, then remove from heat. Stir in **sour cream** and **parsley**. Season to taste with **salt** and **pepper**.



### 6 FINISH AND PLATE

Divide **pork**, **Brussels sprouts**, and **potatoes** between plates. Drizzle **sauce** over **pork** and serve.

## TIMELESS!

Mushroom sauce on pork is truly a classic comfort.

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