

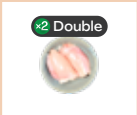


Smart Creamy Mushroom Pork

with Parmesan Potatoes and Fresh Salad

Smart Meal

35 Minutes



Chicken Thighs *

280 g | 560 g

Customized Protein + Add Swap or x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Pork Chops, boneless
340 g | 680 g



Yellow Potato
350 g | 700 g



Mushrooms
113 g | 227 g



Yellow Onion
1 | 2



Cream
56 ml | 113 ml



Parmesan Cheese, shredded
1/4 cup | 1/2 cup



Baby Spinach
56 g | 113 g



Tomato
1 | 2



Mini Cucumber
1 | 2



Red Wine Vinegar
1/2 tbsp | 1 tbsp



Cream Sauce Spice Blend
1/2 tbsp | 1 tbsp

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.

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Aluminum foil, 2 baking sheets, large bowl, measuring cups, measuring spoons, medium non-stick pan, paper towels, parchment paper

1



Roast potatoes

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

- Cut **potatoes** into ¼-inch-thick rounds. (NOTE: If you don't like potato skins, peel before slicing.)
- Peel, then cut **onion** into ½-inch-thick slices.
- Add **potatoes, onions** and ½ **tblsp** (1 **tblsp**) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**. Toss to coat.
- Roast in the **middle** of the oven, flipping halfway until tender and lightly golden, 18-22 min.

4



Start mushroom sauce and finish potatoes

- When **pork** is cooked, transfer to a plate. Loosely cover with foil and set aside to rest, 4-5 min.
- Reheat the same pan over medium. When hot, add **mushrooms** and 1 **tblsp** (2 **tblsp**) **water**. Season with **salt** and **pepper**. Cook, stirring often until softened, 3-4 min.
- While **mushrooms** cook, carefully nestle **roasted potatoes** together. Sprinkle **Parmesan cheese** over top. Roast in the **middle** of the oven until melted, 3-5 min.

2



Finish prep

- Meanwhile, thinly slice **cucumber**.
- Thinly slice **mushrooms**.
- Cut **tomato** into ¼-inch pieces.
- Add **half the vinegar** (use all for 4 ppl), ¼ **tsp** (½ **tsp**) **sugar** and ½ **tblsp** (1 **tblsp**) **oil** to a large bowl. Season with **salt** and **pepper**. Stir to mix. (NOTE: This is your dressing!)

5



Finish mushroom sauce

- Sprinkle **half the Cream Sauce Spice Blend** (use all for 4 ppl) over **mushrooms**. Stir to coat. Add **cream**, ¼ **cup** (½ **cup**) **water** and any **pork juices** from the plate. Cook, stirring often until **sauce** thickens lightly, 1-2 min. Season with **salt** and **pepper**.

3



Sear and roast pork

Swap | Chicken Thighs

- Heat a medium non-stick pan (large pan for 4 ppl) over medium-high heat.
- While pan heats, pat **pork** dry with paper towels. Season with **salt** and **pepper**.
- When hot, add ½ **tblsp** (1 **tblsp**) **oil**, then **pork**. Pan-fry until golden, 2-3 min per side, then transfer **pork** to an unlined baking sheet. Reserve **fat** in pan.
- Roast in the **middle** of the oven until cooked through, 7-10 min.**

6



Finish and serve

- Add **spinach, cucumber** and **tomatoes** to bowl of **dressing**. Toss to coat.
- Thinly slice **pork**.
- Divide **potatoes, salad** and **pork** between plates.
- Spoon **mushroom sauce** over **pork**.

Measurements within steps

1 **tblsp** (2 **tblsp**) **oil**
2 person 4 person Ingredient

3 | Sear and roast chicken

Swap | Chicken Thighs

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

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

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