



# Brie and Fig Pork Chops

with Potato Coins and Pecan Salad

Special

35 Minutes



Pork Chops, bone-in  
2 | 4



Yellow Potato  
400 g | 800 g



Spring Mix  
56 g | 113 g



Shallot  
1 | 2



Brie Cheese  
125 g | 250 g



Pecans  
28 g | 56 g



Chicken Broth Concentrate  
2 | 4



Fig Spread  
2 tbsp | 4 tbsp



Red Wine Vinegar  
1 tbsp | 2 tbsp



Dijon Mustard  
½ tbsp | 1 tbsp



Soy Sauce  
1 tbsp | 2 tbsp



Garlic Salt  
1 tsp | 2 tsp

**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, pepper, salt, unsalted butter

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

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

1



### Roast potatoes and prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ¼-inch rounds. Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. Season with **pepper** and **half the garlic salt**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)
- Peel, then finely chop **shallot**.

2



### Toast pecans

- Heat a medium non-stick pan over medium-high heat (use a large pan for 4 ppl).
- When hot, add **pecans** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on pecans so they don't burn.) Transfer to a plate.

3



### Sear pork chops

- Pat **pork** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- Reheat the same pan over med-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **pork**. Pan-fry until golden, 1-2 min per side, then transfer **pork** to a foil-lined baking sheet.
- Roast in the **top** of the oven until golden-brown, 7-9 min. (**NOTE:** It's okay if pork doesn't cook all the way through in this step.)

4



### Top pork with brie

- Meanwhile, cut **brie** into ¼-inch slices (8 slices per wheel of brie).
- Once **pork chops** have roasted for 8 min, carefully remove the baking sheet from the oven, then turn the broiler to high.
- Top **each pork chop** with **brie slices**. Gently press **brie slices** down into **pork chops**.
- Broil in the **top** of the oven, until **brie** has melted slightly and **pork** is cooked through, 3-4 min. \*\*

5



### Make sauce

- Meanwhile, reheat the same pan (from step 3) over med-high.
- Add **1 tbsp** (2 **tbsp**) **butter**, then swirl the pan until melted, 30 sec.
- Add **shallots** and cook, scraping up any browned bits from the pan, until softened, 1-2 min. (**TIP:** If shallots brown too quickly, reduce heat to medium.)
- Add **broth concentrate**, **fig spread**, **soy sauce**, **half the vinegar** and ¼ **cup** (½ **cup**) **water**.
- Bring to a simmer. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.

6



### Finish and serve

- Add **remaining vinegar**, **Dijon**, ¼ **tsp** (½ **tsp**) **sugar**, and ½ **tbsp** (1 **tbsp**) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix** and **pecans**. Toss to coat.
- Divide **potatoes**, **pork chops** and **salad** between plates.
- Spoon **sauce** over **pork**.

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.