



# Brie and Fig Pork Chops

## with Potato Coins and Pecan Salad

Special 35 Minutes



Yellow Potato  
400g | 800g



Garlic Salt  
1 tsp | 2 tsp



Shallot  
1 | 2



Pecans  
28g | 56g



Pork Chops,  
bone-in  
2 | 4



Chicken Broth  
Concentrate  
2 | 4



Red Wine Vinegar  
1 tbsp | 2 tbsp



Brie Cheese  
125g | 250g



Fig Spread  
2 tbsp | 4 tbsp



Soy Sauce  
1 tbsp | 2 tbsp



Dijon Mustard  
1/2 tbsp | 1 tbsp



Spring Mix  
56g | 113g

**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, 2x baking sheet, large bowl, measuring cups, measuring spoons, medium non-stick pan, paper towels, whisk

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 1/4-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**.



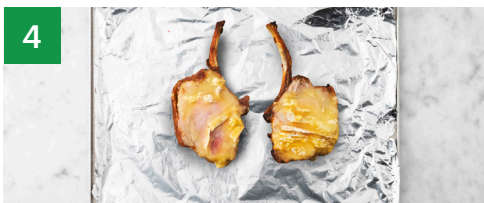
### 2 Toast pecans

- 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, 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 1/2 **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 1/4-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 1/4 **cup** (1/2 cup) water.
- Bring to a simmer. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.



### 6 Finish and serve

- Add **remaining vinegar**, **Dijon**, 1/4 **tsp** (1/2 tsp) **sugar**, and 1/2 **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.