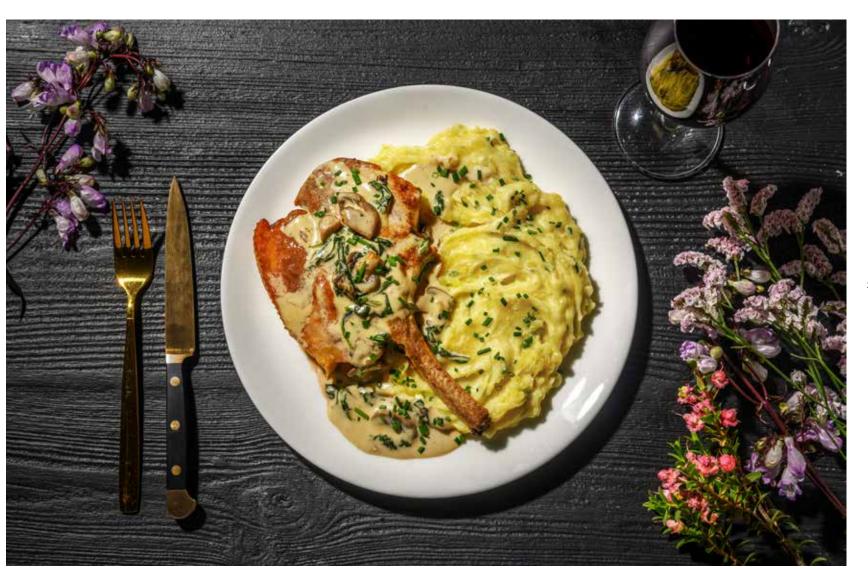


Bone-In Pork Chops and Mushroom-Spinach Cream

with Cheddar Mashed Potatoes and Chives

Special

35 Minutes





Pork Chops, bone-in 2 | 4









Baby Spinach



56 g | 113 g









113 ml | 237 ml





1 tbsp | 2 tbsp

Chicken Broth Concentrate 1 | 2

Garlic Powder

1 tsp | 2 tsp







2 4





Chives 7 g | 14 g



Dijon Mustard ½ 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.



Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring spoons, paper towels, potato masher, vegetable peeler



Cook potatoes

- Before starting, preheat the oven to 450°F.
- · Wash and dry all produce.
- Peel, then cut potatoes into 1-inch pieces.
- Add potatoes, 2 tsp salt and enough water to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high.
 Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash cheese, 2 tbsp (4 tbsp) milk and 2 tbsp (4 tbsp) butter into potatoes until creamy.
 Season with salt and pepper.



Prep

- Meanwhile, thinly slice mushrooms.
- Roughly chop spinach.
- Thinly slice chives.



Cook pork

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat pork dry with paper towels. Season with salt, pepper and half the garlic powder.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then pork. Pan-fry until golden, 1-2 min per side.
- Remove the pan from heat, then transfer pork to an unlined baking sheet. Roast in the top of the oven until cooked through, 8-10 min.**
- When **pork** is done, transfer to a clean cutting board to rest for 2-3 min.



Cook mushrooms

- Heat the same pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add mushrooms. Cook, stirring occasionally, until softened and golden, 4-5 min. Season with salt and pepper.
- Sprinkle Cream Sauce Spice Blend into the pan. Cook, stirring often, until mushrooms are coated, 30 sec.



Make mushroom-spinach cream

- Stir cooking wine into the pan with mushrooms. Simmer, stirring often, until wine reduces slightly, 30 sec.
- Add cream, Dijon, broth concentrate and remaining garlic powder, then bring back to a simmer.
- Once simmering, add spinach. Cook, stirring often, until spinach wilts slightly and sauce thickens slightly, 30 sec-1 min.
- Add any pork juices from the baking sheet to the pan, then stir to combine. Season with salt and pepper.



Finish and serve

- Add half the chives to the pot with mashed potatoes, then stir to combine.
- Divide **mashed potatoes** and **pork** between plates.
- Spoon mushroom-spinach cream over pork.
- Sprinkle remaining chives over everything.

Measurements within steps

1 tbsp (2 tbsp)

p) oil

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.