



Bone-In Pork Chops and Mushroom-Spinach Cream

with Cheddar Mashed Potatoes and Chives

Special

35 Minutes



Pork Chops,
bone-in
2 | 4



Mixed
Mushrooms
200 g | 400 g



Baby Spinach
56 g | 113 g



White Cooking
Wine
4 tbsp | 8 tbsp



Cream
113 ml | 237 ml



Cream Sauce
Spice Blend
1 tbsp | 2 tbsp



Chicken Broth
Concentrate
1 | 2



Garlic Powder
1 tsp | 2 tsp



Russet Potato
2 | 4



White Cheddar
Cheese, shredded
½ cup | 1 cup



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.

Pantry items | Oil, salt, pepper, unsalted butter, milk

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

1



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**.

4



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.

2



Prep

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

5



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**.

3



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.

6



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) **oil**
2 person 4 person Ingredient

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.

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