

# Bone-In Pork Chops and Mushroom-Spinach Cream

with Cheddar Mashed Potatoes and Chives

Special Plus

35 Minutes





2 | 4



Pork Chops, bone-in



200 g | 400 g



Baby Spinach



56 g | 113 g







113 ml | 237 ml





Chicken Broth Concentrate



1 | 2

1 tsp | 2 tsp



Russet Potato





Cheese, shredded

½ cup | 1 cup

2 | 4



Chives 7g | 14g



Dijon Mustard 1 1/2 tsp | 3 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.



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



## 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 and 2 tbsp (4 tbsp) butter into potatoes until creamy. Season with salt and pepper, to taste.



### 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.



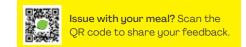
# Make mushroom-spinach cream

- 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, to taste.



#### 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