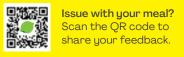


French Onion Pork Chops

with Smashed Potatoes and Balsamic Side Salad

Quick

25 Minutes





















Roma Tomato





Cream

Baby Spinach







Cream Sauce Spice

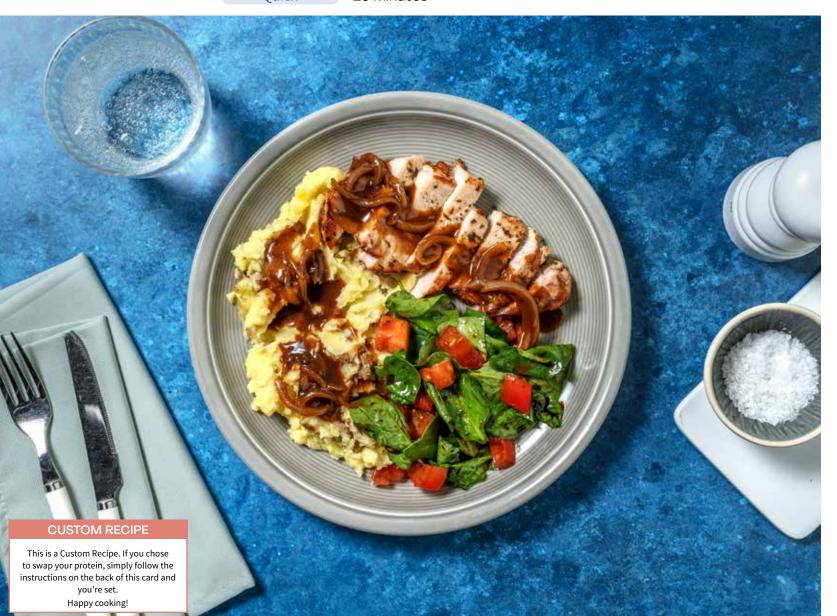


Balsamic Glaze

Chicken Broth

Concentrate

Zesty Garlic Blend



Start here

- Before starting, preheat the oven to
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

Bust out

Baking sheet, colander, measuring spoons, potato masher, large bowl, measuring cups, whisk, large pot, large non-stick pan, paper towels

Ingredients

•		
	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Chicken Breasts •	2	4
Yellow Potato	350 g	700 g
Soy Sauce	1 tbsp	2 tbsp
Onion, sliced	113 g	227 g
Roma Tomato	95 g	190 g
Baby Spinach	56 g	113 g
Cream	56 ml	113 ml
Chicken Broth Concentrate	1	2
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Zesty Garlic Blend	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

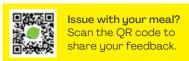
Salt and Pepper*

- * Pantry items
- ** Cook pork and poultry to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, as size may vary.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.





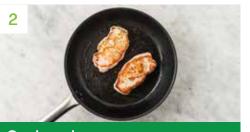
Cook potatoes

- · 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. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.



Make salad

- Meanwhile, cut **tomato** into ½-inch pieces.
- Add remaining balsamic glaze and 1 tbsp (2 tbsp) oil to a large bowl. Season with salt and pepper, then whisk to combine.
- Add spinach and tomatoes, then toss to coat.



Cook pork

- Meanwhile, pat **pork** dry with paper towels. Season with salt, pepper and half the Zesty Garlic Blend.
- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp (1 tbsp) oil, then pork. Pan-fry until golden, 1-2 min per side, then transfer to an unlined baking sheet.
- Roast in the middle of the oven until cooked through, 8-12 min.**

If you've opted to get **chicken breasts**, prepare and sear them in the same way the recipe instructs you to prepare and sear the pork chops, then increase the roast time to 10-12 min.**



- When potatoes are fork-tender, roughly mash in cream and 1 tbsp (2 tbsp) butter
- until slightly mashed. (NOTE: 'Smashed' potatoes will still have a few chunks!)
- Season with salt and pepper, to taste.



- Meanwhile, reheat the same pan over medium.
- When hot, add 1 tbsp (2 tbsp) butter, then **onions**. Cook, stirring often, until softened, 2-3 min.
- Add Cream Sauce Spice Blend and remaining Zesty Garlic Blend. Stir until onions are coated, 30 sec.
- Add 1 cup (2 cups) water, soy sauce, broth concentrate and half the balsamic glaze. Bring to a simmer.
- Cook, stirring often, until sauce thickens slightly, 3-4 min. Season with salt and pepper, to taste.



Finish and serve

- When **pork** is done, transfer to a plate to rest. Stir any pork juices from the baking sheet into sauce.
- Thinly slice pork.
- Divide pork, potatoes and salad between plates.
- Spoon sauce over pork and potatoes.

Dinner Solved!