

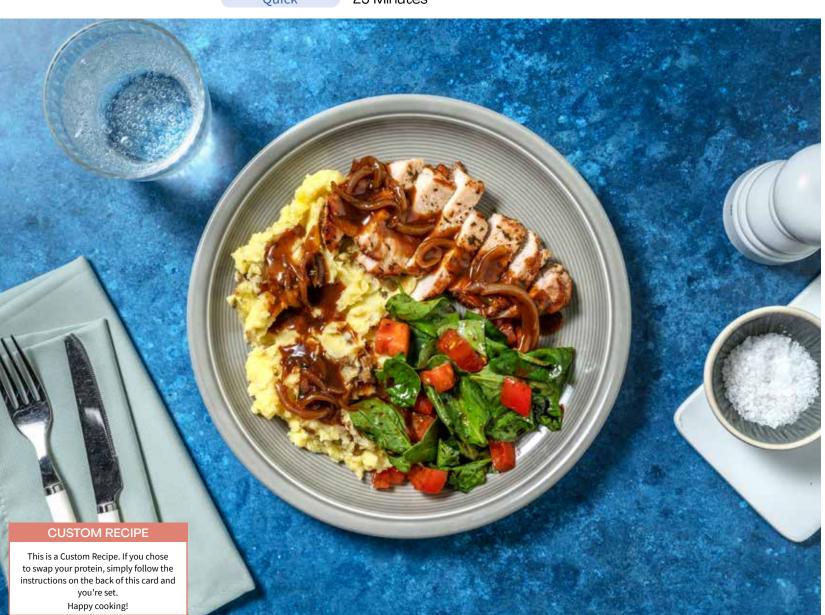
French Onion Pork Chops

with Smashed Potatoes and Balsamic Side Salad

Quick

25 Minutes







boneless





Yellow Potato



Soy Sauce

Roma Tomato





Onion, sliced





Baby Spinach





Chicken Broth Concentrate



Cream Sauce Spice Blend



Balsamic Glaze



Zesty Garlic Blend

Start here

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

Measurements 1 tbsp (2 tbsp) oil within steps Ingredient

Bust out

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

Ingredients

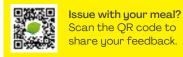
	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Chicken Thighs	280 g	560 g
Yellow Potato	350 g	700 g
Soy Sauce	1 tbsp	2 tbsp
Onion, sliced	113 g	227 g
Tomato	1	2
Baby Spinach	56 g	113 g
Cream	56 ml	113 ml
Chicken Broth Concentrate	1	2
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Zesty Garlic Blend	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook pork to a minimum internal temperature of 71°C/160°F, as size may vary. Cook chicken to a minimum internal temperature of 74°C/165°F, 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.



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 thighs, prepare and cook them in the same way the recipe instructs you to prepare and cook the pork chops.**



- 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.



Make salad

- Meanwhile, cut tomato into 1/2-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.



Mash potatoes

- 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.



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!