

French Onion Pork Chops

with Smashed Potatoes and Balsamic Side Salad

Quick

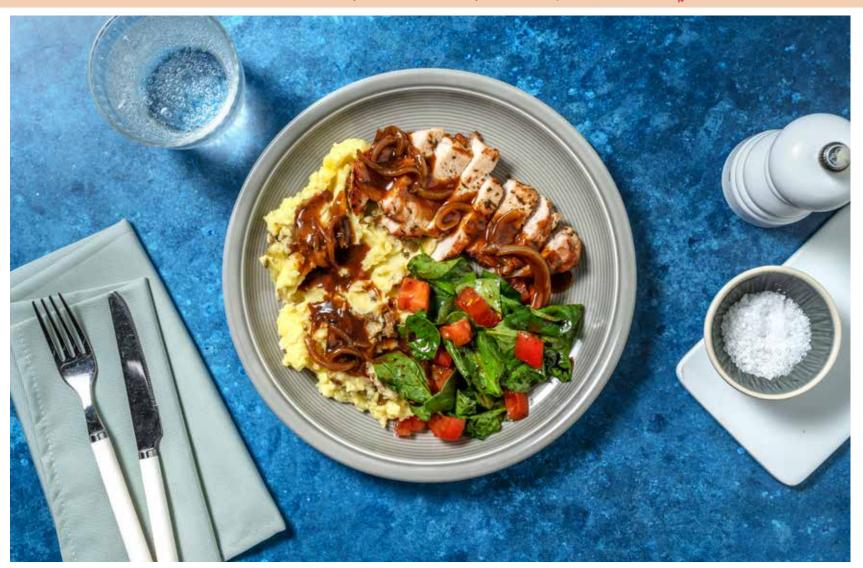
25 Minutes



boneless 680g | 1360g

2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥















Soy Sauce



113 g | 227 g

1 tbsp | 2 tbsp



1 | 2



Baby Spinach 56 g | 113 g





56 ml | 113 ml

Concentrate 1 | 2



Cream Sauce Spice

1 tbsp | 2 tbsp



2 tbsp | 4 tbsp



Zesty Garlic Bread 1 tbsp | 2 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, measuring spoons, potato masher, large bowl, measuring cups, whisk, large pot, large non-stick pan, paper towels



Cook potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- 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

😢 Double | Pork Chops 🗋

- Meanwhile, pat pork dry with paper towels.
 Season with salt, pepper and half the Zesty Garlic Blend.
- Heat a large non-stick pan over medium-high 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.**



Make sauce

- 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 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.



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.

Measurements within steps

1 tbsp (2 tbsp)

p) **oil**

2 | Cook pork

2 Double | Pork Chops

If you've opted for double **pork**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **pork**. Work in batches, if necessary.

