



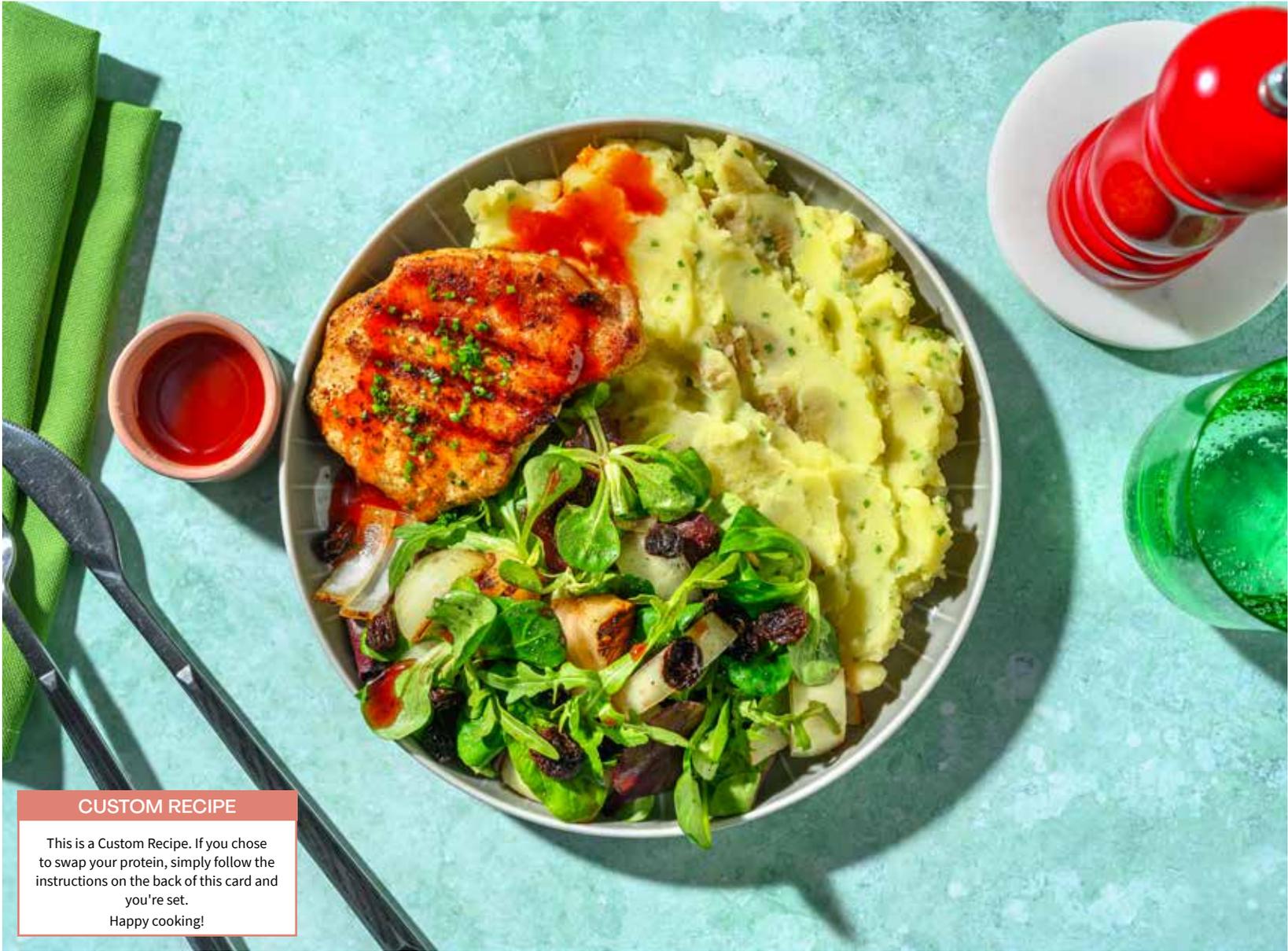
Grilled Maple Pork Chops

with Smashed Potatoes and Spring Salad

Grill

Spicy

30 Minutes



Pork Chops, boneless



Chicken Breasts



Southwest Spice Blend



Maple Syrup



Hot Sauce



Russet Potato



Chives



Yellow Onion



Spring Mix



Dried Cranberries



Red Wine Vinegar



Sour Cream

CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO HOT SAUCE

This low calorie condiment is the perfect way to kick your meal up a notch!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Medium bowl, colander, measuring spoons, potato masher, large bowl, small bowl, measuring cups, whisk, large pot, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Chicken Breasts*	2	4
Southwest Spice Blend	1 tbsp	2 tbsp
Maple Syrup	2 tbsp	4 tbsp
Hot Sauce 🍷	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Chives	7 g	14 g
Yellow Onion	113 g	227 g
Spring Mix	56 g	113 g
Dried Cranberries	¼ cup	½ cup
Red Wine Vinegar	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Milk*	¼ cup	½ cup
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.

Contact

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Prep

- Peel, then cut **onion** into quarters. (NOTE: Don't remove the core as this will help keep the onion intact while grilling.)
- Cut **potatoes** into ¼-inch pieces.
- Thinly slice **chives**.
- Stir together **maple syrup** and **hot sauce** in a small bowl. Set aside.
- Pat **pork** dry with paper towels.
- Add **pork**, **Southwest Spice Blend**, **¼ tsp** (½ tsp) **salt** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Toss to coat, then set aside.



Toss salad

- Roughly chop **grilled onions**, discarding the root.
- Add **vinegar**, **2 tbsp** (4 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix**, **cranberries** and **grilled onions**. Toss to combine.



Boil potatoes

- 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.

If you've opted to get **chicken breasts**, prepare, cook and serve them in the same way the recipe instructs you to prepare, cook and serve the **pork chops**.



Finish potatoes

- Drain and return **potatoes** to the same pot, off heat.
- Roughly mash **half the chives**, **¼ cup** (½ cup) **milk** and **2 tbsp** (4 tbsp) **butter** into **potatoes** until slightly mashed. (NOTE: 'Smashed' potatoes will still have a few chunks.) Season with **salt** and **pepper**, to taste.



Grill pork and onions

- Add **pork** to the grill. Close lid and grill, flipping once, until cooked through, 5-6 min per side.**
- Add **onions** to the other side of the grill. Close lid and grill, turning until grill-marked on all sides, 3-4 min.



Finish and serve

- Divide **pork**, **salad** and **smashed potatoes** between plates.
- Drizzle **hot maple sauce** over **pork**.
- Sprinkle **remaining chives** over top.

Dinner Solved!