



Maple-Mustard Pork Chops

with Candied Walnuts and Creamy Mashed Potatoes

Discovery Special

Sugar Shack

35 Minutes



Pork Chops, boneless



Russet Potato



Brussels Sprouts



Walnuts, chopped



Brown Sugar



Cream



Maple Syrup



Garlic, cloves



Whole Grain Mustard



Smoked Paprika-Garlic Blend



Chives

HELLO MAPLE SYRUP

Maple syrup helps to highlight the natural sweetness of the pork!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, vegetable peeler, colander, measuring spoons, potato masher, spatula, parchment paper, small bowl, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Russet Potato	460 g	920 g
Brussels Sprouts	170 g	340 g
Walnuts, chopped	28 g	56 g
Brown Sugar	2 tbsp	4 tbsp
Cream	56 ml	113 ml
Maple Syrup	2 tbsp	4 tbsp
Garlic, cloves	2	4
Whole Grain Mustard	1 tbsp	2 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Chives	7 g	14 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

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 and cook potatoes

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. Simmer uncovered until fork-tender, 10-12 min.



Candy walnuts

Reheat the same pan over medium. While the pan heats, line a plate with parchment paper. When hot, add **brown sugar** and **1 tbsp water** (dbl for 4 ppl) to the pan. Season with **salt**. Stir until **sugar** melts, 1 min. Add **walnuts** to the pan. Cook, stirring often, until **mixture** turns into a thick, caramel-like, glaze and coats **walnuts**, 1-2 min. Remove the pan from heat. Carefully transfer **hot candied walnuts** to the parchment paper-lined plate. Using a rubber spatula, spread into an even layer. (**NOTE:** Don't touch walnuts, they will be VERY hot.) Set aside to cool for 5 min.



Finish prep and roast Brussels sprouts

While **potatoes** boil, halve **Brussels sprouts**. Peel, then mince or grate **garlic**. Thinly slice **chives**. Stir together **maple syrup** and **mustard** in a small bowl. Set aside. Add **Brussels sprouts** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, tossing and adding **garlic** halfway through, until golden brown, 16-18 min.



Finish mash

Drain and return **potatoes** to the same pot, off heat. Mash **cream**, **half the chives** and **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**.



Cook pork

While **Brussels** roast, pat **pork** dry with paper towels, then season with **salt** and **Smoked Paprika-Garlic Blend**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden, 2-3 min per side. Transfer **pork** to another unlined baking sheet. Roast in the **top** of the oven until cooked through, 10-12 min.** Carefully wipe the pan clean.



Finish and serve

Thinly slice **pork**. Divide **pork**, **mash** and **Brussels sprouts** between plates. Spoon **maple-mustard** over **pork**, then sprinkle with **remaining chives**. Sprinkle **candied walnuts** over **Brussels sprouts**.

Dinner Solved!