



Pan-Seared Pork Chops

with Shallot Gravy, Fresh Salad and Buttery Mash

Family Friendly 30-40 Minutes



Pork Chops, boneless
680 g | 1360 g

Customized Protein **+** Add **↻** Swap or **x2** 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](https://www.hellofresh.ca)



Pork Chops, boneless
340 g | 680 g



Russet Potato
2 | 4



Spring Mix
56 g | 113 g



Shallot
1 | 2



Gravy Spice Blend
2 tbsp | 4 tbsp



Italian Dressing
2 tbsp | 4 tbsp



Chicken Broth Concentrate
1 | 2



Salad Topping Mix
28 g | 56 g



Rosemary
1 sprig | 1 sprig

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.

Pantry items | Milk, unsalted butter, oil, pepper, salt

Cooking utensils | Baking sheet, vegetable peeler, colander, measuring spoons, potato masher, large bowl, measuring cups, whisk, large pot, large non-stick pan, paper towels

1



Cook potatoes

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Peel, then cut **potatoes** into ½-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.

2



Cook pork

×2 Double | **Pork Chops**

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **pork** dry with paper towels. Season with **salt** and **pepper**.
- When the pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **pork**. Pan-fry until golden, 2-3 min per side.
- Transfer to an unlined baking sheet.
- Roast **pork** in the **middle** of the oven until cooked through, 8-12 min.**

3



Prep

- Meanwhile, finely chop **1 tsp** (2 **tsp**) **rosemary leaves**.
- Peel, then thinly slice **shallot**.

4



Make shallot gravy

- Reheat the same pan (from step 2) over medium.
- When the pan is hot, add **1 tbsp** (2 **tbsp**) **butter**, then swirl until melted, 30 sec.
- Add **shallots** and **rosemary**. Cook, stirring often, until softened, 2-3 min.
- Sprinkle **Gravy Spice Blend** over top, then stir to combine, 30 sec.
- Whisk in **1 cup** (1 ½ **cups**) **water** and **broth concentrate**. Bring to a simmer.
- Once simmering, cook, whisking often, until **gravy** thickens slightly, 2-3 min.
- Remove from heat. Cover to keep warm.

5



Mash potatoes

- When **potatoes** are fork-tender, drain and return to the same pot, off heat.
- Mash ¼ **cup** (½ **cup**) **milk** and **2 tbsp** (4 **tbsp**) **butter** into **potatoes**, until smooth.
- Season with **salt** and **pepper**, to taste.

6



Finish and serve

- Slice **pork**.
- Add **any pork juices** from the baking sheet to the pan with **gravy**. Whisk to combine.
- Season with **salt** and **pepper**, to taste. (**TIP:** For a lighter consistency, add more water, 1-2 **tbsp** at a time, if desired!)
- Add **Italian dressing**, **spring mix** and **half the salad topping mix** to a large bowl. Season with **salt** and **pepper**, then toss to combine.
- Divide **pork**, **mashed potatoes** and **salad** between plates.
- Drizzle **shallot gravy** over **pork**.
- Sprinkle **remaining salad topping mix** over **salad**.

Measurements
within steps

1 tbsp (2 **tbsp**) **oil**
2 person 4 person Ingredient

2 | Cook pork

×2 Double | **Pork Chops**

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

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



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