



Pan-Seared Pork Chops

with Shallot Gravy, Fresh Salad and Buttery Mash

Family Friendly

35 Minutes



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!



Pork Chops, boneless



Russet Potato



Shallot



Gravy Spice Blend



Chicken Broth Concentrate



Chicken Breasts



Spring Mix



Rosemary



Italian Dressing



Salad Topping Mix

HELLO SHALLOT GRAVY

Shallots add a subtle sweetness to this quick and easy gravy!

Start here

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

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

Bust out

Baking sheet, vegetable peeler, 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 Breasts*	2	4
Russet Potato	690 g	1380 g
Spring Mix	56 g	113 g
Shallot	50 g	100 g
Rosemary	1 sprig	1 sprig
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
Milk*	¼ cup	½ cup
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork to a minimum internal temperature of 71°C/160°F and 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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Cook potatoes

- 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.



Make shallot gravy

- Reheat the same pan (from step 2) over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted, 30 sec.
- Add **shallots** and **rosemary**. Cook, stirring often, until **shallots** soften, 2-3 min.
- Sprinkle **Gravy Spice Blend** over top, then stir to coat, 30 sec. Whisk in **1 cup** (1 ½ cups) **water** and **broth concentrate**. Bring to a simmer.
- Once simmering, cook, whisking often, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**, to taste. (TIP: For a lighter consistency, add more water, 1-2 tbsp at a time, if desired!)



Cook pork

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **pork** dry with paper towels, then season with **salt** and **pepper**.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil** then **pork**. Pan-fry until golden, 2-3 min per side.
- Transfer **pork** 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 breasts**, prepare and sear them in the same way the recipe instructs you to prepare and sear the **pork chops**, then increase the roast time to 12-14 min.**



Mash potatoes

- When **potatoes** are fork-tender, drain and return **potatoes** 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.



Prep

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



Finish and serve

- Slice **pork**.
- Add **any pork juices** from the baking sheet to the pan with **gravy**, then whisk to combine.
- Add **Italian dressing**, **spring mix** and **half the salad topping mix** to a large bowl. Season with **salt** and **pepper**, then toss to coat.
- Divide **pork**, **mashed potatoes** and **salad** between plates.
- Drizzle **shallot gravy** over **pork**.
- Sprinkle **remaining salad topping mix** over **salad**.

Dinner Solved!