



# Pan-Seared Pork Chops

with Shallot Gravy, Fresh Salad and Buttery Mash

35 Minutes



Issue with your meal?  
Scan the QR code to  
share your feedback.



Pork Chops,  
boneless



Double Pork Chops,  
boneless



Russet Potato



Spring Mix



Shallot



Rosemary



Gravy Spice Blend



Italian Dressing



Chicken Broth  
Concentrate



Salad Topping Mix

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

### 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 person) **(2 tbsp)** (4 person) **oil** 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
Double Pork Chops, boneless	680 g	1360 g
Russet Potato	2	4
Spring Mix	56 g	113 g
Shallot	1	2
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 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.*



Issue with your meal?  
Scan the QR code to  
share your feedback.

1



### 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.

4



### 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 **gravy** 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!)

2



### Cook pork

- 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 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 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.

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.

3



### Prep

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

6



### Finish and serve

- Slice **pork**.
- Add **any pork juices** from the baking sheet to the pan with **gravy**. 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!