



Pineapple-Apricot Pork Chops

with Rosemary-Parmesan Potatoes and Snap Peas

Special Plus 40 Minutes



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Pork Chops, bone-in



Chicken Breasts



Zesty Garlic Blend



Apricot Spread



Soy Sauce



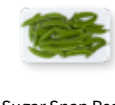
Dijon Mustard



Gravy Spice Blend



Pineapple



Sugar Snap Peas



Dried Rosemary



Red Potato



Parmesan Cheese,
shredded

CUSTOM RECIPE

This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO APRICOT SPREAD

Tart, sweet and perfect for sauces and dressings!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

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

Bust out

Baking sheet, medium bowl, colander, measuring spoons, small pot, measuring cups, whisk, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, bone-in	2	4
Chicken Breasts*	2	4
Zesty Garlic Blend	1 tbsp	2 tbsp
Apricot Spread	4 tbsp	8 tbsp
Soy Sauce	½ tbsp	1 tbsp
Dijon Mustard	1 ½ tsp	1 ½ tsp
Gravy Spice Blend	1 tbsp	2 tbsp
Pineapple	95 g	190 g
Sugar Snap Peas	227 g	454 g
Dried Rosemary	½ tsp	1 tsp
Red Potato	350 g	700 g
Parmesan Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	3 tbsp	5 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork and chicken 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.



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1 Boil potatoes

- Quarter **potatoes** lengthwise.
- 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-high. Boil uncovered until just fork-tender, 10-11 min.
- Drain **potatoes** in a colander and set aside.



4 Cook snap peas

- Meanwhile, return the same pan to medium.
- Add **1 tbsp** (1 ½ tbsp) **butter**, then swirl until melted.
- Add **snap peas**. Season with **remaining Zesty Garlic Blend**. Cover and cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**, to taste.
- Transfer **snap peas** to a plate, then cover to keep warm.
- Return the pan to medium-high.



2 Prep

- Meanwhile, trim **snap peas**.
- Cut **pineapple** into ¼-inch pieces.
- Whisk together **apricot spread, Dijon, soy sauce, half the Gravy Spice Blend** (use all for 4 ppl) and **½ cup** (¾ cup) **water** in a medium bowl. (**NOTE:** This is your apricot sauce mixture.)



5 Make pineapple-apricot sauce

- While **snap peas** cook, heat a small pot over medium.
- When hot, add **1 tbsp** (1 ½ tbsp) **butter**, then **pineapple**. Cook, stirring occasionally, until warmed through, 30 sec-1 min.
- Add **apricot sauce mixture**. Bring to a simmer.
- Once simmering, cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- Season with **salt** and **pepper**, to taste. (**TIP:** Stir in any pork resting juices from the baking sheet for added flavour!)
- Remove from heat. Cover to keep warm.



3 Cook pork

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, pat **pork** dry with paper towels. Season with **2 tsp** (4 tsp) **Zesty Garlic Blend**.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **pork**. Pan-fry until golden-brown, 1-2 min per side. Remove from heat.
- Transfer **pork** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked through, 10-12 min.**

If you've opted to add **chicken breasts**, pat dry with paper towels. Season with **salt** and **pepper**. Sear, cook and bake **chicken** alongside the **pork chops**** Continue to follow recipe as indicated.



6 Finish and serve

- Add **1 tbsp** (2 tbsp) **butter** to the hot pan (from step 4), then swirl until melted.
- Add **potatoes** and **½ tsp** (1 tsp) **rosemary**. Season with **salt** and **pepper**. Cook, stirring occasionally, until golden-brown, 3-4 min.
- Sprinkle **Parmesan** over **potatoes**. Cook, stirring occasionally, until **Parmesan** melts, 1-2 min.
- Divide **potatoes, pork** and **snap peas** between plates.
- Spoon **pineapple-apricot sauce** over **pork**.

Serve **chicken** alongside final dish.

Dinner Solved!