

Sugar Shack Maple-Mustard Pork Chops

with Candied Walnuts and Creamy Mashed Potatoes

Sugar Shack

35 Minutes





bone-in







Broccoli



227 g | 454 g





Brown Sugar



2 tbsp | 4 tbsp 56 ml | 113 ml



Maple Syrup 2 tbsp | 4 tbsp



Garlic, cloves



Whole Grain Mustard



1 tbsp | 2 tbsp

Smoked Paprika-Garlic Blend

1 tbsp | 2 tbsp



Chives 7 g | 14 g

Allengens 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. Cooking utensils | 2 Baking sheets, vegetable peeler, colander, measuring spoons, potato masher, spatula, parchment paper, small bowl, large pot, large non-stick pan, paper towels



Cook potatoes

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Peel garlic.
- Peel, then cut **potatoes** into 1-inch pieces.
- Add potatoes, garlic cloves, 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.



Prep and roast broccoli

- Thinly slice chives.
- Stir together maple syrup and mustard in a small bowl. Set aside.
- Meanwhile, cut broccoli into bite-sized pieces. Add broccoli and 1 tbsp (2 tbsp) oil to an unlined baking sheet.
- Season with salt and pepper. Toss to coat.
- Roast in the middle of the oven, tossing halfway through, until golden brown, 16-18 min.



Cook pork

- Meanwhile, 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 the pan is hot, add ½ tbsp (1 tbsp) oil, then pork. Pan-fry until golden, 2-3 min per side.
- Transfer to another unlined baking sheet.
- Roast in the **top** of the oven until cooked through, 10-12 min.**
- Carefully wipe the pan clean.



Candy walnuts

- Reheat the same pan over medium. While the pan heats, line a plate with parchment paper.
- When the pan is hot, add brown sugar and 1 tbsp (2 tbsp) water. Season with salt. Stir until **brown 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 prepared plate. (NOTE: Don't touch candied walnuts; they will be VERY hot.)
- Using a rubber spatula, spread into an even layer. Set aside to cool, 5 min.



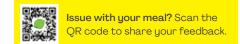
Mash potatoes

- When potatoes are fork-tender, drain and return to the same pot, off heat.
- Mash cream, half the chives and 2 tbsp (4 tbsp) butter into potatoes until creamy.
- Season with salt and pepper, to taste.



- Thinly slice pork.
- Divide pork, creamy mashed potatoes and **broccoli** between plates.
- Spoon maple mustard over pork, then sprinkle with remaining chives.
- Sprinkle candied walnuts over broccoli.





Measurements

within steps

1 tbsp

(2 tbsp)

oil