



Sugar Shack Maple-Mustard Pork Chops

with Candied Walnuts and Creamy Mashed Potatoes

Sugar Shack

35 Minutes



Pork Chops, bone-in
2 | 4



Russet Potato
2 | 4



Broccoli
227 g | 454 g



Walnuts, chopped
28 g | 56 g



Brown Sugar
2 tbsp | 4 tbsp



Cream
56 ml | 113 ml



Maple Syrup
2 tbsp | 4 tbsp



Garlic, cloves
2 | 4



Whole Grain Mustard
1 tbsp | 2 tbsp



Smoked Paprika-Garlic Blend
1 tbsp | 2 tbsp



Chives
7 g | 14 g

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.

1



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.

2



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.

3



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.

4



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.

5



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.

6



Finish and serve

- 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**.

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



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