



# Bacon Wrapped Pork Chops

## Maple Mash and Mustard Beans

Special

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Pork Chops, boneless



Bacon Strips



Green Beans



Sweet Potato



Whole Grain Mustard



Maple Syrup



Shallot



Garlic



Chicken Broth Concentrate



All-Purpose Flour



Thyme

HELLO BACON

The ultimate salty, smoky flavour booster!

## Start here

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

## Bust Out

Baking sheet, vegetable peeler, measuring spoons, potato masher, strainer, aluminum foil, 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
Bacon Strips	100 g	200 g
Green Beans	170 g	340 g
Sweet Potato	340 g	680 g
Whole Grain Mustard	1 tbsp	2 tbsp
Maple Syrup	2 tbsp	4 tbsp
Shallot	50 g	100 g
Garlic	6 g	12 g
Chicken Broth Concentrate	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Thyme	7 g	7 g
Butter*	2 tbsp	4 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 our meal kit labels for the most current allergen 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

Share your photos #HelloFreshLife  
Call or email us | (855) 272-7002  
hello@hellofresh.ca  
HelloFresh.ca



## Roast garlic & prep

Peel **garlic**, then toss with  $\frac{1}{2}$  **tbsp oil** (dbl for 4 ppl) on a small sheet of foil. Wrap tightly to close. Add **wrapped garlic** to a baking sheet. Roast in the **middle** of the oven, until softened, 16-18 min. Meanwhile, peel, then mince the **shallot**. Peel, then cut **potatoes** into 1-inch pieces. Strip  $\frac{1}{2}$  **tbsp thyme** (dbl for 4 ppl) from the stems. Trim **green beans**.



## Make gravy & garlic oil

While **pork chops** cook, heat the same pan (with fat) over medium heat. Add **shallots**, stirring until softened, 1-2 min. Add the **flour**. Cook, stirring together, until combined, 1 min. Add **1 cup water** (dbl for 4 ppl) and **broth concentrate**. Cook, stirring together, until combined, 1 min. Add **thyme** and bring to a simmer. Cook, stirring often, until thickened, 2-5 min. When **garlic** is done, remove foil and transfer to a large bowl. Add **mustard** and **1 tbsp oil** (dbl for 4 ppl) and whisk until **garlic** is smooth.



## Cook potatoes & prep pork

Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1-inch) in a large pot. (**NOTE:** Use same for 4ppl.) Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min. Meanwhile, pat **pork** dry with paper towels. Season with **salt** and **pepper**, then wrap **2 bacon strips** around **each pork chop**.



## Cook beans and mash

When **potatoes** are almost done, add **beans** (without stirring) to same pot. Cook, until tender, 2-5 min. Using tongs, add **beans** to **garlic mustard oil**. Season with **salt** and **pepper**, then toss together. Drain **potatoes** and return to same pot, off heat. Using a potato masher, mash in **maple syrup** and **2 tbsp butter** (dbl for 4ppl), until smooth. Season with **salt** and **pepper**.



## Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add  $\frac{1}{2}$  **tbsp oil** (dbl for 4 ppl), then **bacon-wrapped pork chops**. Cook, until golden, 2-3 min per side. Remove pan from heat and reserve **fat** (the fat is used in Step 4). Add **bacon-wrapped pork chops** to the baking sheet with **garlic**. Roast in the **middle** of the oven, until cooked through, 10-12 min.\*\*



## Finish and serve

Stir any **pork juices** from the baking sheet into the **gravy**. Divide the **mash**, **bacon-wrapped pork chops** and **garlic mustard beans** between plates. Spoon the **gravy** over the **bacon-wrapped pork chops**.

## Dinner Solved!