



French Onion Pork Chops

with Smashed Potatoes and Balsamic Side Salad

Quick

25 Minutes



Pork Chops, boneless



Yellow Potato



Mushrooms



Onion, sliced



Roma Tomato



Baby Spinach



Cream



Chicken Broth Concentrate



Cream Sauce Spice Blend



Balsamic Glaze



Garlic Salt

HELLO GARLIC SALT

Garlic adds a zesty punch to simple salt!

Start here

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

Bust out

Baking sheet, 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
Yellow Potato	360 g	720 g
Mushrooms	113 g	227 g
Onion, sliced	113 g	227 g
Roma Tomato	80 g	160 g
Baby Spinach	56 g	113 g
Cream	56 ml	113 ml
Chicken Broth Concentrate	1	2
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork 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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Cook potatoes

- Cut **potatoes** into 1-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.
- Drain and return **potatoes** to the same pot, off heat.



Make salad

- Meanwhile, cut **tomato** into ½-inch pieces.
- Add **remaining balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spinach** and **tomatoes**, then toss to coat.



Cook pork

- Meanwhile, pat **pork** dry with paper towels. Season with **half the garlic salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden, 1-2 min per side, then transfer to an unlined baking sheet.
- Roast in the **middle** of the oven until cooked through, 8-12 min.**



Mash potatoes

- When **potatoes** are fork-tender, roughly mash in **cream** and **1 tbsp butter** (dbl for 4 ppl) until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!)
- Season with **salt** and **pepper**, to taste.



Make sauce

- While **pork** roasts, thinly slice **mushrooms**.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **mushrooms** and **onions**. Cook, stirring occasionally, until softened, 4-5 min.
- Add **Cream Sauce Spice Blend** and **remaining garlic salt**. Cook, stirring often, until **veggies** are coated, 30 sec.
- Add **1 cup water** (dbl for 4 ppl), **broth concentrate** and **half the balsamic glaze**. Bring to a gentle boil.
- Once boiling, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min. Season with **pepper**, to taste.



Finish and serve

- When **pork** is done, transfer to a plate to rest. Stir **any pork juices** from the baking sheet into **sauce**.
- Thinly slice **pork**.
- Divide **pork**, **potatoes** and **salad** between plates.
- Spoon **sauce** over **pork** and **potatoes**.

Dinner Solved!