



# French Onion Pork Chops

with Smashed Potatoes and Balsamic Side Salad

Quick 25 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Pork Chops, boneless



Yellow Potato



Onion, sliced



Baby Spinach



Chicken Broth Concentrate



Balsamic Glaze



Chicken Breasts



Soy Sauce



Roma Tomato



Cream



Cream Sauce Spice Blend



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
Chicken Breasts*	2	4
Yellow Potato	350 g	700 g
Soy Sauce	1 tbsp	2 tbsp
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 and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, as sizes 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.

## Contact

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## 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.\*\*

If you've opted to get **chicken breasts**, prepare and sear them in the same way the recipe instructs you to prepare and sear the **pork chops**, then increase the roast time to 10-12 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

- Meanwhile, reheat the same pan over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions**. Cook, stirring often, until softened, 2-3 min.
- Add **Cream Sauce Spice Blend** and **remaining garlic salt**. Stir until **onions** are coated, 30 sec.
- Add **1 cup** water (dbl for 4 ppl), **soy sauce**, **broth concentrate** and **half the balsamic glaze**. Bring to a simmer.
- Cook, stirring often, 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!