



Garlicky Bone-In Pork Chops

with Blueberry-Balsamic Sauce

Special Plus

35 Minutes



Pork Chops,
bone-in
2 | 4



Yellow Potato
350 g | 700 g



Sugar Snap Peas
113 g | 227 g



Baby Tomatoes
113 g | 227 g



Shallot
1 | 2



Thyme
7 g | 14 g



Garlic, cloves
2 | 4



Cream
113 ml | 237 ml



Goat Cheese
56 g | 113 g



Blueberry Jam
2 tbsp | 4 tbsp



Balsamic Vinegar
2 tbsp | 4 tbsp



Garlic Salt
1 tsp | 2 tsp

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.

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Ingredient quantities 56 g | 113 g
2 person 4 person

1



Boil potatoes

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

2



Prep

- Meanwhile, trim **snap peas**.
- Carefully pierce **tomatoes** with a fork.
- Peel, then cut **shallot** into 1/8-inch slices.
- Peel, then mince or grate **garlic**.
- Strip **thyme leaves** from stems, then finely chop.
- Pat **pork** dry with paper towels. Season with **pepper** and **half the garlic salt**.

3



Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add 1/2 **tbsp** (1 **tbsp**) **oil**, then **pork**. Pan-fry until golden, 2-3 min per side.
- Remove from heat, then transfer **pork** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked through, 8-12 min.**
- Carefully wipe the pan clean.
- When **pork** is done, transfer to a clean cutting board to rest for 2-3 min.

4



Cook veggies

- Reheat same pan over medium-high.
- When hot, add 1/2 **tbsp** (1 **tbsp**) **oil**, then **snap peas**. Cook, stirring occasionally, until **snap peas** begin to soften, 1 min.
- Add **tomatoes**. Cook, stirring occasionally, until **snap peas** are tender-crisp and **tomatoes** begin to burst, 2-3 min. Season with **salt** and **pepper**, to taste.
- Transfer **veggies** to a plate.

5



Make sauce

- Reduce heat to medium.
- Add 1 **tbsp** (2 **tbsp**) **butter** to the same pan, then swirl the pan until melted.
- Add **shallots**. Cook, stirring often, until softened, 1-2 min.
- Add **garlic**. Cook, stirring often, until fragrant, 1 min.
- Add **jam, vinegar, half the thyme** and 1/4 **cup** (1/2 **cup**) **water**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min. Season with **salt** and **pepper**, then stir to combine.

6



Mash potatoes and serve

- When **potatoes** are fork-tender, drain and return **potatoes** to the same pot, off heat.
- Mash **goat cheese, cream, remaining thyme, remaining garlic salt** and 1 **tbsp** (2 **tbsp**) **butter** into **potatoes** until creamy. Season with **pepper**.
- Thinly slice **pork**.
- Stir any resting juices from **pork** into **sauce**.
- Divide **mashed potatoes, veggies** and **pork** between plates.
- Spoon **blueberry-balsamic sauce** over **pork**.

** Cook pork to a minimum internal temperature of 71°C/160°F.



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