



Pan-Seared Pork Chops

with Shallot Gravy, Fresh Salad and Buttery Mash

35 Minutes



Pork Chops,
boneless



Chicken Breasts



Russet Potato



Spring Mix



Shallot



Rosemary



Gravy Spice Blend



Italian Dressing



Chicken Broth
Concentrate



Salad Topping Mix

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!

HELLO SHALLOT GRAVY

Shallots add a subtle sweetness to this quick and easy gravy!

Start here

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

Bust out

Baking sheet, vegetable peeler, 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 |
| Russet Potato | 690 g | 1380 g |
| Spring Mix | 56 g | 113 g |
| Shallot | 50 g | 100 g |
| Rosemary | 1 sprig | 1 sprig |
| Gravy Spice Blend | 2 tbsp | 4 tbsp |
| Italian Dressing | 2 tbsp | 4 tbsp |
| Chicken Broth Concentrate | 1 | 2 |
| Salad Topping Mix | 28 g | 56 g |
| Milk* | ¼ cup | ½ cup |
| Unsalted Butter* | 3 tbsp | 6 tbsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

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

- Peel, then cut **potatoes** into ½-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.



Make shallot gravy

- Reheat the same pan (from step 2) over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted, 30 sec.
- Add **shallots** and **rosemary**. Cook, stirring often, until **shallots** soften, 2-3 min.
- Sprinkle **Gravy Spice Blend** over top, then stir to coat, 30 sec. Whisk in **1 cup water** (1 ½ cups for 4 ppl) and **broth concentrate**. Bring to a simmer.
- Once simmering, cook, whisking often, until **sauce** thickens slightly, 2-3 min. Season to taste with **salt** and **pepper**. (**TIP:** For a lighter consistency, add more water, 1-2 tbsp at a time, if desired!)



Cook pork

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **pork** dry with paper towels, then season with **salt** and **pepper**.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden, 2-3 min per side.
- Transfer **pork** 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 cook them in the same way the recipe instructs you to prepare and cook the **pork chops**.



Mash potatoes

- When **potatoes** are fork-tender, drain and return **potatoes** to the same pot, off heat.
- Mash **¼ cup milk** and **2 tbsp butter** (dbl both for 4 ppl) into **potatoes**, until smooth.
- Season with **salt** and **pepper**, to taste.



Prep

- Meanwhile, finely chop **1 tsp rosemary leaves** (dbl for 4 ppl).
- Peel, then thinly slice **shallot**.



Finish and serve

- Slice **pork**.
- Add **any pork juices** from the baking sheet to the pan with **gravy**, then whisk to combine.
- Add **Italian dressing**, **spring mix** and **half the salad topping mix** to a large bowl. Season with **salt** and **pepper**, then toss to coat.
- Divide **pork**, **mashed potatoes** and **salad** between plates.
- Drizzle **shallot gravy** over **pork**.
- Sprinkle **remaining salad topping mix** over **salad**.

Dinner Solved!