



# Pan-Seared Pork Chops

with Shallot Gravy, Broccoli and Buttery Mash

30 Minutes



Pork Chops,  
boneless



Russet Potato



Rosemary



Chicken Broth  
Concentrate



Shallot



Broccoli, florets



All-Purpose Flour

## HELLO SHALLOT GRAVY

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

## Start here

- Before starting, preheat the oven to 400°F.
- Wash and dry all produce.

## Bust Out

2 Baking sheets, potato masher, strainer, whisk, large pot, large non-stick pan, paper towels

## Ingredients

|                           | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Pork Chops, boneless      | 340 g    | 680 g    |
| Russet Potato             | 460 g    | 920 g    |
| Rosemary                  | 1 sprig  | 1 sprig  |
| Chicken Broth Concentrate | 1        | 2        |
| Shallot                   | 50 g     | 100 g    |
| Broccoli, florets         | 227 g    | 454 g    |
| All-Purpose Flour         | 1 tbsp   | 2 tbsp   |
| 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.

## 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.*

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## Cook potatoes

Peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce the heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



## Roast broccoli

While **potatoes** cook, finely chop **1 tsp rosemary leaves** (dbl for 4 ppl). Peel, then thinly slice **shallots**. Cut **broccoli** into bite-sized pieces. Add **broccoli** and **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt and pepper**, then toss to combine. Roast in the **top** of the oven, until tender, 12-14 min.



## Cook pork

While **broccoli** roasts, pat **pork** dry with paper towels, then season with **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, 2-3 min per side. When **pork** is golden, transfer to another baking sheet. Roast, in the **middle** of the oven, until cooked through, 10-12 min.\*\*



## Make shallot gravy

Add **½ tbsp oil** (dbl for 4 ppl) to the same pan, then **shallots** and **rosemary**. Cook, stirring often, until shallots soften, 2-3 min. Reduce heat to medium. Add **1 tbsp butter** (dbl for 4 ppl) and stir until melted, 1 min. Sprinkle over **flour** and stir to coat. Whisk in **broth concentrate** and **¾ cups water** (dbl for 4 ppl). Simmer, whisking occasionally, until **sauce** thickens slightly, 2-3 min.



## Mash potatoes and finish gravy

When **potatoes** are fork-tender, drain and return them to the same pot, off heat. Using a masher, mash **2 tbsp butter** (dbl for 4 ppl) into **potatoes**, until smooth. Season with **salt and pepper**. Slice **pork**. Add any **pork juices** from the baking sheet to the pan with **gravy** and whisk together. (**TIP:** This will add loads of extra flavour to this delicious gravy!)



## Finish and serve

Divide **pork**, **mashed potatoes** and **roasted broccoli** between plates. Drizzle **shallot gravy** over **pork**.

## Dinner Solved!