



Sage Pork Chops and Roasted Apples

with Onion Gravy

30 Minutes



Pork Chops, boneless



Sage



Gala Apple



Russet Potato



Yellow Onion



Chicken Broth Concentrate



Carrot



Gravy Spice Blend



Garlic Salt



Garlic, cloves

HELLO SAGE

This fuzzy and leafy herb is both fragrant and flavourful!

Start here

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

Bust out

2 Baking sheets, vegetable peeler, measuring spoons, parchment paper, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Sage	7 g	14 g
Gala Apple	2	4
Russet Potato	460 g	920 g
Yellow Onion	113 g	113 g
Chicken Broth Concentrate	2	4
Carrot	170 g	340 g
Gravy Spice Blend	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Garlic, cloves	1	2
Unsalted Butter*	2 tbsp	4 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 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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Prep veggies

Peel, then cut **carrot** into ¼-inch pieces. Cut **potatoes** into ½-inch pieces. Add **carrots, potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment lined-baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **pepper** and **garlic salt**, then toss to combine.



Start gravy

While **pork** and **apples** roast, reheat the same pan over medium. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **onions** and **remaining sage**. Season with **salt** and **pepper**. Cook, stirring often, until **onions** are golden-brown, 4-5 min. Sprinkle **Gravy Spice Blend** over **onions**. Cook, stirring frequently, until coated, 1 min.



Roast veggies and finish prep

Roast **veggies** in the **middle** of the oven, flipping halfway through, until **carrots** are tender and **potatoes** are golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.) While **veggies** roast, strip **sage leaves** from stems, then finely chop. Core, then cut **apple** into ½-inch pieces. Peel, then cut **onion** into ¼-inch slices. Peel, then mince or grate **garlic**.



Finish gravy

Add **garlic, broth concentrates** and **1 ¼ cup water** (dbl for 4 ppl) to the pan with **onions**. Cook, stirring often, until **gravy** thickens slightly, 2-3 min. Season with **salt** and **pepper**.



Prep and cook pork

Pat **pork** dry with paper towels. Season with **salt, pepper** and **half the sage**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork** and **apples**. Pan-fry **pork** until golden, 2-3 min per side. Transfer **pork** and **apples** to an unlined baking sheet. Roast in the **top** of the oven until **pork** is cooked through, 10-12 min.**



Finish and serve

Thinly slice **pork**. Divide **pork, apples** and **veggies** between plates. Spoon **gravy** over **pork**.

Dinner Solved!