



# 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



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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	7 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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## 1 Prep and roast 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.
- 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.)



## 4 Start gravy

- Meanwhile, 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.



## 2 Finish prep

- Meanwhile, strip **sage leaves** from stems, then finely chop.
- Core, then cut **apples** into ½-inch pieces.
- Peel, then cut **onion** into ¼-inch slices.
- Peel, then mince or grate **garlic**.



## 5 Finish gravy

- Add **garlic, broth concentrates** and **1 ¼ cups 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**, to taste.



## 3 Cook pork and apples

- 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 until **pork** is 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, 8-12 min.\*\*



## 6 Finish and serve

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

## Dinner Solved!