



Sticky Pork Chops

with Apple Stuffing and Roasted Broccoli

PRONTO 35 Minutes



Pork Chops



Ciabatta Bun



Golden Raisins



Sage



Apricot Jam



Chicken Broth Concentrate



Shallot



Gala Apple



Broccoli, florets



All-Purpose Flour



Sour Cream

HELLO GOLDEN RAISINS

Adds a hint of sweetness to stuffings!

Start Strong

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

Bust Out

2 Baking Sheets, Large Non-Stick Pan, Paper Towels, Parchment Paper, Potato Masher, Measuring Cups, Large Bowl, Small Bowl, Silicone Brush

Ingredients

	2 Person	4 Person
Pork Chops	340 g	680 g
Ciabatta Bun	1	2
Golden Raisins	28 g	56 g
Sage	7 g	14 g
Sour Cream	3 tbsp	6 tbsp
Apricot Jam	30 g	60 g
Chicken Broth Concentrate	2 pc	4 pc
Shallot	50 g	100 g
Gala Apple	1	2
Broccoli, florets	227 g	454 g
All-Purpose Flour	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	¼ cup
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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1. PREP

Peel and slice the **shallot**. Finely chop the **sage**. Core, then cut the **apple** into ¼ inch cubes. Cut the **broccoli** into bite-sized pieces. Cut **ciabatta** into ¼ inch pieces. Pat **pork** dry with paper towels, then season with **salt** and **pepper**.



4. ROAST BROCCOLI

While **pork** and **stuffing** cook, toss together **broccoli** and **1 tbsp oil** (dbl for 4 ppl) to another parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **bottom** of the oven, until tender, 8-10 min.



2. PREP STUFFING & GLAZE

Add **ciabatta**, **apple**, **sage**, **raisins** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**. Toss together. Set aside. Add **apricot jam** and **½ tbsp** (dbl for 4 ppl) water to a small bowl. Stir together.



5. COOK GRAVY

While **broccoli** cooks, heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until golden-brown, 3-4 min. Sprinkle over the **flour**. Stir until coated, 1 min. Add **broth concentrate** and **¾ cup water** (dbl for 4 ppl). Cook, stirring often, until slightly thickened, 1-2 min. Remove pan from heat, then stir in **sour cream**. Season with **salt** and **pepper**.



3. COOK PORK & STUFFING

Add **pork** to a parchment-lined baking sheet, then brush over the **jam mixture**. Sprinkle **stuffing** around the **pork**. Bake **pork** and **stuffing**, in the **middle** of the oven until cooked through and stuffing is golden-brown, 18- 20 min. **



6. FINISH AND SERVE

Divide **pork**, stuffing and **broccoli** between plates. Spoon over **gravy**.

Dinner Solved!