



# Sugar Shack Maple-Mustard Pork Chops

with Candied Walnuts and Creamy Mashed Potatoes

Sugar Shack 35 Minutes



Pork Chops, bone-in



Russet Potato



Broccoli, florets



Walnuts, chopped



Brown Sugar



Cream



Maple Syrup



Garlic, cloves



Whole Grain Mustard



Smoked Paprika-Garlic Blend



Chives

HELLO MAPLE SYRUP

Maple syrup helps to highlight the natural sweetness of the pork!

## Start here

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

## Bust out

2 Baking sheets, vegetable peeler, colander, measuring spoons, potato masher, spatula, parchment paper, small bowl, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Pork Chops, bone-in	2	4
Russet Potato	460 g	920 g
Broccoli, florets	227 g	454 g
Walnuts, chopped	28 g	56 g
Brown Sugar	2 tbsp	4 tbsp
Cream	56 ml	113 ml
Maple Syrup	2 tbsp	4 tbsp
Garlic, cloves	2	4
Whole Grain Mustard	1 tbsp	2 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Chives	7 g	14 g
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.*

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## Cook potatoes

- Peel, then cut **potatoes** into 1-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.



## Candy walnuts

- Reheat the same pan over medium.
- While the pan heats, line a plate with parchment paper.
- When hot, add **brown sugar** and **1 tbsp water** (dbl for 4 ppl) to the pan. Season with **salt**. Stir until **brown sugar** melts, 1 min.
- Add **walnuts** to the pan. Cook, stirring often, until **mixture** turns into a thick, caramel-like glaze and coats **walnuts**, 1-2 min.
- Remove the pan from heat.
- Carefully transfer **hot candied walnuts** to the parchment paper-lined plate. (**NOTE:** Don't touch walnuts; they will be VERY hot.)
- Using a rubber spatula, spread **walnuts** into an even layer. Set aside to cool for 5 min.



## Prep and roast broccoli

- Meanwhile, cut **broccoli** into bite-sized pieces.
- Peel, then mince or grate **garlic**.
- Thinly slice **chives**.
- Stir together **maple syrup** and **mustard** in a small bowl. Set aside.
- Add **broccoli** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, tossing and adding **garlic** halfway through, until golden-brown, 16-18 min.



## Mash potatoes

- When **potatoes** are fork-tender, drain and return them to the same pot, off heat.
- Mash **cream**, **half the chives** and **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until creamy.
- Season with **salt** and **pepper**, to taste.



## Cook pork

- Meanwhile, pat **pork** dry with paper towels, then season with **salt** and **Smoked Paprika-Garlic Blend**.
- 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.
- Transfer **pork** to another unlined baking sheet.
- Roast in the **top** of the oven until cooked through, 10-12 min.\*\*
- Carefully wipe the pan clean.



## Finish and serve

- Thinly slice **pork**.
- Divide **pork**, **mashed potatoes** and **broccoli** between plates.
- Spoon **maple-mustard** over **pork**, then sprinkle with **remaining chives**.
- Sprinkle **candied walnuts** over **broccoli**.

## Dinner Solved!