

# Sweet 'n' Savoury Baked Pork Chops

with Mashed Potatoes and Salad

Family Friendly 30 Minutes









boneless

Sauce





Sweet Chili Sauce

Tomato Sauce Base







Yellow Potato

Dijon Mustard







Balsamic Glaze

Spring Mix







Roma Tomato

Salad Topping Mix



Garlic Salt

# Start here

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

#### **Bust out**

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

# Ingredients

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	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Worcestershire Sauce	1 tbsp	2 tbsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Tomato Sauce Base	4 tbsp	8 tbsp
Yellow Potato	420 g	840 g
Dijon Mustard	1 ½ tsp	3 tsp
Balsamic Glaze	2 tbsp	4 tbsp
Spring Mix	56 g	113 g
Roma Tomato	160 g	320 g
Salad Topping Mix	28 g	56 g
Garlic Salt	1 tsp	2 tsp
Butter*	2 ½ tbsp	5 tbsp
Milk*	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 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.



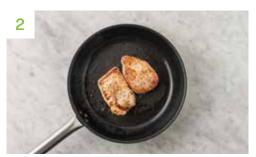
#### Cook potatoes

- 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.
- Drain and return potatoes to the same pot, off heat.
- Mash 2 tbsp butter and 3 tbsp milk (dbl both for 4 ppl) into **potatoes** until creamy.



# Prep and make vinaigrette

- Meanwhile, cut tomatoes into ½-inch pieces.
- Add remaining balsamic glaze and
- 1 ½ tbsp oil (dbl for 4 ppl) to a large bowl. Season with salt and pepper, to taste, then whisk to combine.



### Sear pork and mix sauce

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat pork dry with paper towels, then season with pepper and half the garlic salt.
- When the pan is hot, add 1/2 tbsp oil (dbl for 4 ppl), then pork. Pan-fry until golden-brown, 1-2 min per side.
- While pork sears, whisk together tomato sauce base, sweet chili sauce, Worcestershire sauce, Dijon and half the balsamic glaze in a small bowl.
- Remove the pan from heat, then transfer pork to a parchment-lined baking sheet.



#### Make salad

• When **pork** is almost done, add **spring** mix and tomatoes to the large bowl with vinaigrette. Toss to combine.



### Cook sauce and roast pork

- Add sauce to the same pan, then bring to a simmer over medium.
- Once simmering, add 1/2 tbsp butter (dbl for 4 ppl). Cook, stirring often, until **sauce** thickens slightly, 30 sec-1 min. Season with salt and pepper, to taste.
- Transfer half the sauce back to the same small bowl. Set aside.
- Add pork to the pan with remaining sauce, then flip to coat.
- Transfer **pork** back to the same parchmentlined baking sheet. Spoon any remaining sauce from the pan over **pork**.
- · Roast in the middle of the oven until cooked through, 8-10 min.\*\*



#### Finish and serve

- Thinly slice pork.
- · Season mashed potatoes with pepper and remaining garlic salt, to taste.
- Divide mashed potatoes, pork and salad between plates.
- Sprinkle salad topping mix over salad.
- Drizzle reserved sauce over top.

**Dinner Solved!** 



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