



Sweet 'n' Savoury Baked Pork Chops

with Mashed Potatoes and Salad

Family Friendly

30 Minutes



Pork Chops, boneless



Worcestershire Sauce



Sweet Chili Sauce



Tomato Sauce Base



Yellow Potato



Dijon Mustard



Balsamic Glaze



Spring Mix



Roma Tomato



Salad Topping Mix



Garlic Salt



Scan the QR code to tell us about your delivery experience.

HELLO WORCESTERSHIRE SAUCE

This condiment gives food a savoury je ne sais quoi!

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

	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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



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 **½ 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 **½ 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 parchment-lined 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!