



CRANBERRY APPLE PORK CHOPS











with Roasted Baby Carrots and Herbed Potatoes



HELLO
BABY CARROTS

This root vegetable is harvested while young and prized for its sweetness and tenderness.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 630**

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|  Yukon Gold Potatoes |  Fall Harvest Spice |  Gala Apple |  Parsley |  Chicken Stock Concentrate |
|  Baby Carrots |  Pork Chops |  Yellow Onion |  Dried Cranberries |  Cinnamon |

START STRONG

Make sure that the veggies have a crisp, gently browned surface before you take them out of the oven. Even picky eaters are more likely to enjoy them when they have some oven-roasted texture.

BUST OUT

- 2 Baking sheets
- Paper towel
- Large pan
- Vegetable oil (3 tsp | 5 tsp)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Baby Carrots 8 oz | 16 oz
- Fall Harvest Spice ½ TBSP | 1 TBSP
- Pork Chops 12 oz | 24 oz
- Gala Apple 1 | 2
- Yellow Onion ½ | 1
- Parsley ¼ oz | ¼ oz
- Dried Cranberries 1 oz | 2 oz
- Chicken Stock Concentrate 1 | 2
- Cinnamon ¼ tsp | ½ tsp

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Wash and dry all produce. Adjust racks to middle and upper positions and preheat oven to 450 degrees. Cut **potatoes** into ½-inch-thick wedges, like steak fries. Halve **carrots** lengthwise. Quarter any carrots thicker than ½ inch.



4 PREP REMAINING INGREDIENTS

Meanwhile, halve, core, and dice **apple**. Halve **onion**; peel and dice one half (save the other for another use). Finely chop **parsley**. Once pork is done cooking, lower heat under same pan to medium. Add onion and **1 TBSP butter**. Cook, tossing, until just softened, 2-3 minutes.



2 ROAST VEGGIES

Toss **potatoes** on a baking sheet with a drizzle of **oil**, half the **harvest spice** (use the rest as you like), **salt**, and **pepper**. Toss **carrots** on a second baking sheet with a drizzle of oil, salt, and pepper. Roast potatoes on upper rack and carrots on middle rack of oven until tender, 30 minutes for potatoes and 25 minutes for carrots.



5 SIMMER APPLE

Add **apple** and **cranberries** to pan and cook, tossing, until slightly softened, 2-3 minutes. Stir in **stock concentrate**, **¼ tsp cinnamon** (we sent more), and **¼ cup water**. Simmer, stirring, until apple is very tender and mixture has a thick, saucy consistency, about 4 minutes. (**TIP:** If mixture seems dry, stir in another splash of water.) Season with **salt** and **pepper**. Remove from heat.



3 COOK PORK

Meanwhile, pat **pork** dry with a paper towel and season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add pork and cook to desired doneness, 4-5 minutes per side. Remove from pan and set aside.



6 PLATE AND SERVE

Stir any **resting juices** from pork into **apple mixture**. Divide **pork**, **carrots**, and **potatoes** between plates. Top pork with apple mixture. Sprinkle everything with **parsley** and serve.

DELISH!

Sweet and savory pan sauce!
How do you like them apples?

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