



HALL OF FAME

SWEET 'N' SMOKY PORK CHOPS

with Apple Carrot Slaw, Mashed Potatoes, and Cherry Sauce



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 700**



Scallions



White Wine Vinegar



Pork Chops



Apple



Cherry Jam



Mayonnaise
(Contains: Eggs)



Yukon Gold Potatoes



Smoky Cinnamon Paprika Spice



Shredded Carrots



Sour Cream
(Contains: Milk)

START STRONG

Make sure to let the pork stand for at least 5 minutes after it's done roasting in the oven. The extra time before slicing gives the juices a chance to settle, keeping the meat nice and moist.

BUST OUT

- Medium bowl
- Baking sheet
- Medium pot
- Potato masher
- Strainer
- Small bowl
- Olive oil (1 tsp | 2 tsp)
- Butter (½ TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 2
- Mayonnaise 2 TBSP | 2 TBSP
- White Wine Vinegar 4½ tsp | 5 tsp
- Shredded Carrots 4 oz | 4 oz
- Yukon Gold Potatoes 12 oz | 24 oz
- Pork Chops 12 oz | 24 oz
- Smoky Cinnamon Paprika Spice 1 TBSP | 2 TBSP
- Apple 1 | 1
- Cherry Jam 3 TBSP | 6 TBSP
- Sour Cream 2 TBSP | 4 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim, then thinly slice **scallions**. In a medium bowl, stir together **mayonnaise** and **4 tsp vinegar** (we'll use more in step 4). Add **carrots** to bowl and toss to coat, then set aside.



4 MIX SLAW AND SAUCE

Meanwhile, quarter and core **apple**, then thinly slice. Add to bowl with **carrots** and toss to combine. Stir in half the **scallions**. Season with **salt** and **pepper**. To bowl with reserved spice, add **3 TBSP jam**, **½ tsp water**, and **½ tsp vinegar** (you'll have leftover jam and vinegar). Stir to combine. Microwave on high until warm, about 45 seconds. Add **½ TBSP butter** and stir to melt. Season with salt and pepper.

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2 COOK POTATOES

Cut **potatoes** into 1-inch pieces and place in a medium pot with enough **water** to cover by 1 inch. Cover pot and bring to a boil, then lower heat to medium. Cook until easily pierced by a knife, about 15 minutes. Scoop out and reserve **¼ cup cooking water**, then drain potatoes and return to pot.



5 MASH POTATOES

Mash drained **potatoes** in pot with a potato masher or fork until smooth. Stir in **sour cream**, remaining **scallions**, and reserved **cooking water**. Season with **salt** and **pepper**. **TIP:** For extra-rich potatoes, stir in a pat of butter.



3 ROAST PORK

Rub **pork** with a drizzle of **olive oil**. Season all over with plenty of **salt** and **pepper**. Set aside **¼ tsp cinnamon paprika spice** in a small microwave-safe bowl, then rub pork all over with remaining spice. Place pork on a baking sheet and roast to desired doneness, 13-15 minutes. Let rest 5 minutes after removing from oven.



6 FINISH AND SERVE

Divide **pork** between plates along with **potatoes** and **slaw**. Drizzle **sauce** over pork and serve.

SLAW-SOME!

Apples and scallions and carrots? Oh yeah!

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