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CHILI CHERRY PORK CHOPS

with Roasted Potatoes & Carrots

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



**Yukon Gold
Potatoes***

(5 | 10)



Carrots*

(12 oz | 24 oz)



Garlic

(2 Cloves | 4 Cloves)



Pork Chops*

(1 | 2)



**Chicken Stock
Concentrate**

(1 | 2)



Cherry Jam

(1 | 2)



**Ancho Chili
Powder**

(1 | 2)



**White Wine
Vinegar**

(1 | 2)

You may receive potatoes that are a different color.
No matter the hue, they will be just as delicious!

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Vegetable Oil
(4 tsp | 8 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

CUSTOMPLATE

This dish is eligible for CustomPlate!
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CHEF'S TIP

Be sure to scrape the bottom of the pan with a wooden spoon or spatula when making your sauce in step 4! Those brown bits (*fond*, in chef speak) left over from the pork chops will give the sauce a huge amount of flavor.

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **chicken breasts** for pork chops? Easy! Cook through the recipe as instructed, swapping in chicken for pork in steps 2, 3, and 5. In step 3, cook the chicken 5–6 minutes per side.



Preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Trim, peel, and cut **carrots** on a diagonal into ¾-inch-thick pieces. Toss potatoes and carrots on opposite sides of a baking sheet with a **large drizzle of oil, salt, and pepper.** (For 4 servings, divide between 2 sheets.) Roast until browned and tender, 25–30 minutes.



While potatoes and carrots roast, peel and finely chop **garlic**. Pat **pork** dry with paper towels 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 until browned and cooked through, 4–5 minutes per side. Transfer to a plate and set aside.



Heat another **drizzle of oil** in same pan over medium–high heat. Add **garlic**; cook until fragrant, 30 seconds. Add **stock concentrate, jam, chili powder, vinegar,** and ¼ cup **water** (⅓ cup for 4 servings). Cook, stirring, until sauce is thick and glossy, 2–3 minutes. Turn off heat; stir in 1 TBSP **butter** (2 TBSP for 4) until melted.



Return **pork** to pan and turn to coat in **sauce.** Divide **potatoes** and **carrots** between plates. Top with pork and any remaining sauce.

*Pork is fully cooked when internal temperature reaches 145 degrees.
Chicken is fully cooked when internal temperature reaches 165 degrees.*

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