



# Pork Chop with Sweet Onions and Apple

AND CHEESY CRUSHED LOADED POTATOES

Meal Kit



RACHAEL RAY™  
RECIPE

**Prep & Cook Time**

40-50 MIN

**Cook Within**

6 DAYS

**Difficulty Level**

INTERMEDIATE

**Spice Level**

NOT SPICY

**You Will Need**

Olive Oil, Salt, Pepper, Cooking Spray

Colander, Medium Non-Stick Pan, Baking Sheet, Medium Pot

**Ingredients**

2 tsp. Savory Seasoning

6 Chive Sprigs

1 oz. Sour Cream

1 oz. Shredded Cheddar Cheese

12 oz. Yukon Potatoes

12 oz. Boneless Pork Chops

1 Yellow Onion

1 Apple Cider Vinegar

.8 oz. Honey Butter

1 Gala Apple



**Minimum Internal Protein Temperature**

145° Steak    Pork    Lamb    Seafood

160° Ground Beef    Ground Pork

165° Chicken    Ground Turkey

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/20652](http://www.homechef.com/20652)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes sesame, peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Delish!

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and generously coat with cooking spray



## Rachael's Tip

If you don't want to use your hand to smash the potatoes, try using the flat bottom of a glass or the bottom of a small pot or skillet.



## 2. Prepare the Ingredients

- Cut **apple** into  $\frac{1}{4}$ " slices. Peel before cutting, if desired.
- Mince **chives**.
- Halve and peel **onion**. Thinly slice.
- Pat **pork chops** dry, and season both sides with **savory seasoning**,  $\frac{1}{4}$  tsp. **salt**, and a pinch of **pepper**.



## 4. Cook the Onion and Apple

- Return pot used to cook potatoes to medium-high heat.
- Add 2 tsp. **olive oil**, **onion**, and  $\frac{1}{4}$  tsp. **salt** to hot pot. Stir occasionally until browned, 10-12 minutes.
- If pan becomes dry, add water, 1 Tbsp. at a time, as needed.
- Add **apples**, 2 Tbsp. **water**, **vinegar**, and a pinch of salt. Stir occasionally until apple starts to soften and brown, 4-6 minutes.
- Stir in **butter** until combined. Remove from burner.
- While onions and apples cook, continue recipe.

## 1. Start the Potatoes

- Place **whole potatoes** in a medium pot and cover with **water**.
- Bring to a boil. Once boiling, add 2 tsp. **salt** and stir. Cook uncovered until potatoes are tender, 14-16 minutes.
- You should be able to easily insert the tip of a knife into the potatoes. Check smaller potatoes for doneness sooner.
- Drain potatoes in a colander and set aside to cool, at least 10 minutes.
- Reserve pot; no need to wipe clean.
- While potatoes boil, continue recipe.



## 3. Finish the Potatoes

- Once cool enough to handle, transfer **potatoes** to prepared baking sheet and spread into a single layer. Lightly smash each potato with the palm of your hand or a flat object (the bottom of a glass works) into a  $\frac{1}{2}$ " disc.
- Drizzle all over with 2 tsp. **olive oil** and season both sides with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**. Top evenly with **cheese**.
- Roast in hot oven until crispy, 16-18 minutes.
- While potatoes roast, continue recipe.



## 5. Cook Pork Chops and Finish Dish

- Place a medium non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil** and **pork chops** to hot pan. Cook until pork chops reach a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.
- Remove from burner. Rest, 3 minutes.
- Plate dish as pictured on front of card, topping pork chops with **apple-onion mixture** and garnishing **potatoes** with **sour cream** and **chives**. Buon appetito!



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