

Almond-Topped Pork Chops

with Sugar Snap Peas and Wild Rice

Special

40 Minutes





Pork Chops, bone-in 2 | 4



Wild Rice Medley 1/2 cup | 1 cup



Garlic, cloves



Sugar Snap Peas

2 | 4





Almonds, sliced



¼ cup | ½ cup

28 g | 56 g



Sage 7 g | 7 g



All-Purpose Flour 2 tbsp | 4 tbsp



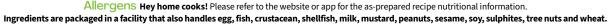
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Red Onion 1 | 2



Vegetable Broth Concentrate 1 | 2



Start rice

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Peel, then mince or grate garlic.
- Stir together garlic, wild rice medley, broth concentrate, 1 cup (2 cups) water and ¼ tsp (½ tsp) salt in a medium pot.
- Bring to a boil over high heat. Once boiling, reduce heat to medium-low.
- Cover and cook, until rice is tender and liquid is absorbed, 18-20 min. Remove the pot from heat. Set aside, still covered.



Prep

- Thinly slice sage leaves.
- Peel, then thinly slice red onion.
- Roughly chop almonds.
- Stir together almonds, sage and panko in a shallow dish. Set aside.



Coat pork

- Whisk together egg and 2 tbsp (4 tbsp) water in another shallow dish.
- Pat pork dry with paper towels. Season with salt and pepper. Sprinkle flour over both sides of pork.
- Working with one pork chop at a time, dip into egg mixture, then press firmly into the panko mixture to adhere coating to both sides.



Sear pork chops

- Heat a large non-stick pan over medium-high heat.
- When hot, add 2 tbsp oil, then pork chops.
 (NOTE: Don't overcrowd the pan. Cook in batches for 4 ppl, using 2 tbsp oil per batch).
- Pan-fry on one side until golden-brown,
 2-3 min. Flip each piece and add another
 1 tbsp oil.
- Pan-fry until golden-brown, 2-3 min.
- Transfer pork chops to a foil-lined baking sheet.
- Bake in the middle of the oven until pork is cooked through, 12-14 min.**



Cook veggies

- Carefully wipe pan clean.
- Heat the same pan (from step 4) over medium-high. When hot, add 1 tbsp (2 tbsp) butter, then sugar snap peas and onions. Cook, stirring often, until tendercrisp, 3-4 min.



Finish and serve

- Fluff rice with a fork. Stir in 1 tbsp
 (2 tbsp) butter, then season with salt.
- Divide rice, pork chops and veggies between plates.

Measurements
within steps1 tbsp
2 person(2 tbsp)
4 personoil
Ingredien