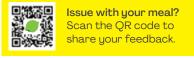


# Garlicky Bone-In Pork Chops

with Blueberry-Balsamic Sauce

Special Plus

35 Minutes







Yellow Potato





Sugar Snap Peas

**Baby Tomatoes** 





Shallot

Thyme





Garlic, cloves





**Goat Cheese** 

Blueberry Jam





Garlic Salt



# Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredier

#### **Bust out**

Baking sheet, colander, measuring spoons, potato masher, measuring cups, large pot, large non-stick pan, paper towels

# Ingredients

2 Person	4 Person
2	4
350 g	700 g
113 g	227 g
113 g	227 g
50 g	100 g
7 g	14 g
2	4
113 ml	237 ml
56 g	113 g
2 tbsp	4 tbsp
2 tbsp	4 tbsp
1 tsp	2 tsp
2 tbsp	4 tbsp
	2 350 g 113 g 113 g 50 g 7 g 2 113 ml 56 g 2 tbsp 2 tbsp 1 tsp

Salt and Pepper\*

- \* Pantry items
- \*\* Cook pork to a minimum internal temperature of  $71^{\circ}\text{C}/160^{\circ}\text{F}$ , as size may vary.

## **Allergens**

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



#### **Boil potatoes**

- · Quarter potatoes.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.



#### Prep

- Meanwhile, trim snap peas.
- Carefully pierce **tomatoes** with a fork.
- Peel, then cut **shallot** into 1/4-inch slices.
- Peel, then mince or grate garlic.
- Strip thyme leaves from stems, then finely chop.
- Pat **pork** dry with paper towels. Season with **pepper** and **half the garlic salt**.



#### Cook pork

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **pork**. Pan-fry until golden, 2-3 min per side.
- Remove from heat, then transfer **pork** to an unlined baking sheet.
- Roast in the top of the oven until cooked through, 8-12 min.\*\*
- Carefully wipe the pan clean.
- When **pork** is done, transfer to a clean cutting board to rest for 2-3 min.



# Cook veggies

- Reheat the same pan over medium-high.
- When hot, add ½ tbsp (1 tbsp) oil, then snap peas. Cook, stirring occasionally, until snap peas begin to soften, 1 min.
- Add tomatoes. Cook, stirring occasionally, until snap peas are tender-crisp and tomatoes begin to burst, 2-3 min. Season with salt and pepper, to taste.
- Transfer veggies to a plate.



- Reduce heat to medium.
- Add **1 tbsp** (2 tbsp) **butter** to the same pan, then swirl the pan until melted. Add **shallots**. Cook, stirring often, until softened, 1-2 min.
- Add **garlic**. Cook, stirring often, until fragrant, 1 min.
- Add jam, vinegar, half the thyme and  $\frac{1}{2}$  cup ( $\frac{1}{2}$  cup) water. Cook, stirring often, until sauce thickens slightly, 2-3 min. Season with salt and pepper, then stir to combine.



### Mash potatoes and serve

- When **potatoes** are fork-tender, drain and return **potatoes** to the same pot, off heat.
- Mash goat cheese, cream, remaining thyme, remaining garlic salt and 1 tbsp (2 tbsp) butter into potatoes until creamy.
  Season with pepper.
- Thinly slice pork.
- Stir **any resting juices** from **pork** into **sauce**.
- Divide **mashed potatoes**, **veggies** and **pork** between plates.
- Spoon blueberry-balsamic sauce over pork.

**Dinner Solved!** 

