

Pork Chops & Spring Vegetable Hash

with Homemade Ranch Dressing

Bright, crisp snow peas are among the season's finest produce. In this recipe, they add plenty of springtime freshness to our hearty vegetable hash. We're blanching our snow peas to soften them and preserve their gorgeous color before sautéing them with browned potatoes, radishes and onion as a side for pan-seared pork chops. And we're completing the dish with a lighter take on classic ranch dressing (for dipping)—made simply with tart yogurt, lemon juice and a signature blend of herby, zesty seasonings.



Blue Apron Wine Pairing

Lloyd McQueen Petite Sirah 2013



Ingredients

- 4 Boneless, Center-Cut Pork Chops
- ½ Cup Plain Greek Yogurt
- 4 Ounces Snow Peas
- 3 Radishes
- 2 Cloves Garlic
- 1 Pound Yukon Gold Potatoes
- 1 Lemon
- 1 Yellow Onion
- 1 Tablespoon Ranch Spice Blend

(Onion Powder, Garlic Powder, Whole Dried Chives, Whole Dried Parsley & Whole Dried Celery Seeds)

Makes: 4 servings | **Calories:** about 600 per serving

Prep Time: 15 minutes | **Cook Time:** 30–40 minutes



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Recipe #242

Instructions

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1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Medium dice the potatoes. Snap off and discard the stem end of each snow pea; pull off and discard the tough string that runs the length of the pod. Halve the snow peas crosswise on an angle. Peel and medium dice the onion. Cut the radishes into bite-sized pieces. Peel and finely chop the garlic. Quarter and deseed the lemon.

2



Cook the potatoes:

In a large pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **potatoes** in a single, even layer; season with salt and pepper. Cook, stirring occasionally, 14 to 16 minutes, or until softened and browned on all sides. Transfer to a medium bowl and set aside in a warm place. Wipe out the pan.

3



Blanch the snow peas:

While the potatoes cook, add the **snow peas** to the pot of boiling water. Cook 30 seconds to 1 minute, or until bright green. Drain thoroughly and rinse under cold water for 20 to 30 seconds to stop the cooking process.

4



Cook the pork chops:

Pat the **pork chops** dry with paper towels; season with salt and pepper on both sides. In the pan used to cook the potatoes, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned pork chops and cook 3 to 4 minutes per side, or until browned and cooked through. Transfer to a plate, leaving any browned bits (or fond) in the pan. Loosely cover the cooked pork chops with aluminum foil and set aside to rest for at least 5 minutes.

5



Finish the hash:

While the pork chops rest, add the **onion, radishes** and **2 tablespoons of water** to the pan of reserved fond; season with salt and pepper. Cook on medium-high, stirring frequently and scraping up any fond from the bottom of the pan, 2 to 4 minutes, or until browned and slightly softened. Add the **garlic, cooked potatoes, blanched snow peas** and **1 teaspoon of olive oil**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined. Turn off the heat. Add the **juice of 2 lemon wedges**; season with salt and pepper to taste.

6



Make the ranch dressing & plate your dish:

While the hash cooks, in a small bowl, combine the **yogurt, spice blend** and the **juice of the remaining lemon wedges**; season with salt and pepper to taste. Divide the **finished hash** and **rested pork chops** between 4 dishes. Serve with the **ranch dressing** on the side. Enjoy!