

Fontina-Stuffed Pork Chops

with Potatoes & Pizzaiola Sauce

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

In this recipe, we're stuffing pork chops with melty fontina cheese, then coating them in flour so they crisp up perfectly in the pan. The cheesy chops are the perfect companion for our brightly colored "pizzaiola" sauce—a quick-cooking tomato-based sauce that includes sweet peppers. On the side, we're boiling and then browning potatoes, for a soft, creamy interior and crispy surface.



BLUE APRON WINE PAIRING:

Cold Heaven Viognier, 2016

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Ingredients



2
BONELESS,
CENTER-CUT
PORK CHOPS



6 oz
MINI SWEET
PEPPERS



2
YUKON GOLD
POTATOES

KNICK KNACKS:



2 oz
FONTINA CHEESE



2 Tbsp
TOMATO PASTE



1
SHALLOT



1 Tbsp
SUGAR



3 Tbsp
ALL-PURPOSE
FLOUR



1 Tbsp
WHITE WINE
VINEGAR



1 tsp
DRIED OREGANO



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Quarter the potatoes lengthwise.
- ☐ Peel and thinly slice the shallot.
- ☐ Cut off and discard the stems of the peppers; remove and discard the ribs and seeds, keeping the peppers intact. Thinly slice the peppers into rings.
- ☐ Small dice the cheese (discarding any rind).

2 Start the potatoes:

- ☐ Add the **potatoes** to the pot of boiling water. Cook 15 to 17 minutes, or until just tender when pierced with a fork. Drain thoroughly.



3 Make the sauce:

- ☐ While the potatoes cook, in a medium pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot.
- ☐ Add the **shallot** and **peppers**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **tomato paste**, **sugar** and **dried oregano**; cook, stirring frequently, 1 to 2 minutes, or until the tomato paste is dark red and fragrant. Add the **vinegar** and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until thickened and saucy.
- ☐ Transfer to a bowl and season with salt and pepper to taste. Set aside in a warm place. Rinse and wipe out the pan.

4 Stuff & coat the pork chops:

- ☐ While the potatoes continue to cook, place the **flour** on a plate. Pat the **pork chops** dry with paper towels.
- ☐ Along the edge opposite the fat, carefully cut a horizontal slit nearly all the way through each pork chop, creating a “pocket.” Stuff with the **cheese**; press gently to flatten each pork chop. Season both sides of the stuffed pork chops with salt and pepper.
- ☐ Carefully coat the seasoned pork chops in the flour (tapping off any excess) and transfer to a separate plate.



5 Cook the pork chops:

- ☐ While the potatoes continue to cook, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **coated pork chops** and cook 4 to 6 minutes per side, or until browned and cooked through and the cheese has melted.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate and set aside in a warm place to rest for at least 5 minutes.



6 Finish the potatoes & plate your dish:

- ☐ While the pork chops rest, add the **boiled potatoes**, cut sides down, to the pan of reserved fond. (If the pan seems dry, add 1 teaspoon of olive oil.)
- ☐ Cook on medium-high 1 to 2 minutes on each cut side, or until browned. Turn off the heat. Season with salt and pepper to taste.
- ☐ Divide the **rested pork chops** and finished potatoes between 2 dishes. Top with the **sauce**. Enjoy!