

# Sweet & Sour Pork Chops

*with Roasted Potatoes, Shallots, & Bok Choy*

**PREP TIME:** 15 minutes

**COOK TIME:** 20-30 minutes

**SERVINGS:** 2

Tonight's pork chops are pan-seared and glazed with a unique sweet-and-sour sauce. In addition to brown sugar, the sauce includes tamarind concentrate—a deeply tangy ingredient made from the seed pods of the tamarind tree and used in Southeast Asian cooking. We're serving our pork chops with a trio of roasted vegetables: fingerling potatoes, baby bok choy, and shallots, which turn deliciously crispy in the oven.



#### BLUE APRON WINE PAIRING:

Alma Rosa Pinot Noir, 2015

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## Ingredients



2  
BONELESS,  
CENTER-CUT  
PORK CHOPS



½ lb  
FINGERLING  
POTATOES



½ lb  
BABY BOK CHOY



1  
SCALLION

#### KNICK KNACKS:



3 Tbsp  
ROASTED  
PEANUTS



2 Tbsp  
RED WINE  
VINEGAR



1 Tbsp  
LIGHT BROWN  
SUGAR



2  
SHALLOTS



2 Tbsp  
TOMATO PASTE



1 Tbsp  
TAMARIND  
CONCENTRATE



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the potatoes lengthwise; cut crosswise into 1/4-inch-thick pieces.
- ☐ Peel and medium dice the shallots.
- ☐ Cut off and discard the root ends of the bok choy; roughly chop the leaves and stems.
- ☐ Cut off and discard the root end of the scallion; thinly slice, separating the white bottom and green top.
- ☐ Roughly chop the peanuts.



## 2 Roast the vegetables:

- ☐ Place the **potatoes, shallots, and bok choy** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in an even layer.
- ☐ Roast, stirring halfway through, 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven and season with salt and pepper to taste.



## 3 Cook the pork chops:

- ☐ While the vegetables roast, pat the **pork chops** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork chops and cook 3 to 5 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate.



## 4 Make the glaze:

- ☐ While the vegetables continue to roast, to the pan of reserved fond, add the **white bottom of the scallion and tomato paste**; season with salt and pepper. Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until dark red and fragrant.
- ☐ Add the **tamarind concentrate, vinegar, brown sugar, and 1/3 cup of water**. Cook, stirring frequently and scraping up any fond from the bottom of the pan, 1 to 2 minutes, or until slightly thickened. Season with salt and pepper to taste.



## 5 Glaze the pork chops:

- ☐ Add the **cooked pork chops** (and any juices from the plate) to the pan. Cook, occasionally spooning the glaze over the pork chops, 1 to 2 minutes, or until thoroughly coated. Turn off the heat; season the glaze with salt and pepper to taste.



## 6 Plate your dish:

- ☐ Divide the **roasted vegetables** and **glazed pork chops** between 2 dishes. Top the pork chops with any **remaining glaze** and garnish with the **peanuts and green top of the scallion**. Enjoy!