

# Pork Chops & Apricot Pan Sauce

*with Cheesy Potatoes & Broccoli*

**PREP TIME:** 15 minutes

**COOK TIME:** 30-40 minutes

**SERVINGS:** 4

Tonight's recipe showcases an exciting fruit-based pan sauce. We're making the most of our dried apricots by chopping them finely, then rehydrating them with warm water—which creates a delicately sweet base for the sauce. Whole sprigs of fresh thyme, removed after cooking, leave behind hints of herbaceous flavor. To accompany our saucy pork chops, we're roasting Yukon Gold potatoes and broccoli with a bit of melty fontina on top.



#### BLUE APRON WINE PAIRING:

Cold Heaven Viognier, 2016

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## Ingredients



4  
BONELESS,  
CENTER-CUT  
PORK CHOPS



2 cloves  
GARLIC



3  
YUKON GOLD  
POTATOES



1 lb  
BROCCOLI



1  
LEMON



1 bunch  
THYME

#### KNICK KNACKS:



2 oz  
FONTINA CHEESE



1 oz  
DRIED APRICOTS



2 Tbsp  
BUTTER



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## 1 Prepare the ingredients & rehydrate the apricots:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the potatoes lengthwise, then thinly slice crosswise.
- ☐ Cut the broccoli into florets.
- ☐ Quarter and deseed the lemon.
- ☐ Peel and roughly chop the garlic.
- ☐ Grate the cheese (discarding any rind).
- ☐ Finely chop the dried apricots; place in a medium bowl with **½ cup of warm water**. Set aside to rehydrate, stirring occasionally, for at least 10 minutes.



## 2 Roast the vegetables:

- ☐ Line a sheet pan with aluminum foil. Place the **potatoes** and **broccoli** on the prepared sheet pan. Drizzle with **1 tablespoon of olive oil** and season with salt and pepper; toss to thoroughly coat. Arrange in an even layer.
- ☐ Roast, stirring halfway through, 25 to 27 minutes, or until browned and tender when pierced with a fork.
- ☐ Leaving the oven on, remove the roasted vegetables from the oven. Top with **the juice of 2 lemon wedges**. Carefully toss to coat.



## 3 Coat & cook the pork chops:

- ☐ Once the vegetables have roasted for about 10 minutes, pat the **pork chops** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a large pan (nonstick, if you have one), heat 2 tablespoons of olive oil on medium-high until hot.
- ☐ Add the seasoned pork chops and cook 4 to 6 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate. Set aside in a warm place.



## 4 Make the pan sauce:

- ☐ While the vegetables continue to roast, to the pan of reserved fond, add the **garlic**, **rehydrated apricots** and **liquid**, and **whole thyme sprigs**; season with salt and pepper. Cook on medium-high, stirring frequently and scraping up any fond from the bottom of the pan, 2 to 3 minutes, or until slightly thickened and saucy.
- ☐ Turn off the heat and add the **butter** and **the juice of the remaining lemon wedges**. Stir to thoroughly combine. Carefully remove and discard the thyme sprigs. Season with salt and pepper to taste. Set aside in a warm place.



## 5 Finish the vegetables:

- ☐ Carefully top the **roasted vegetables** with the **cheese**. Return to the oven and bake 2 to 4 minutes, or until the cheese has melted. Remove from the oven.



## 6 Serve your dish:

- ☐ Divide the **finished vegetables** and **cooked pork chops** among 4 plates. Top the pork chops with spoonfuls of the **pan sauce**. Enjoy!