

Blackened Pork Chops

with Roasted Squash
& Tomatillo Salsa

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

Tomatillos are a staple of Mexican cuisine, often used in salsa verdes to add bright, tart flavor to savory dishes. Here, we're making a spicy fresh tomatillo salsa with pickled jalapeño, perfect for spooning over our pork chops—which we're "blackening," or searing with a rub of ancho chile powder, cumin, and coriander until the spices char. A grain salad of creamy barley and roasted summer squash (yours may be grey zucchini, green zucchini, or yellow squash) makes for a delightful, seasonal accompaniment.



BLUE APRON WINE PAIRING:

Jon E Vino St. Laurent, 2015

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Ingredients



2
BONELESS,
CENTER-CUT
PORK CHOPS



1/2 cup
PEARLED BARLEY



6 oz
TOMATILLOS



1
LIME



1
SUMMER SQUASH



1 bunch
CILANTRO

KNICK KNACKS:



2 Tbsp
CRÈME FRAÎCHE



2 tsp
BLACKENED
PORK CHOP
SPICE BLEND*



1 oz
SLICED PICKLED
JALAPEÑO PEPPER

* Ancho Chile Powder, Ground Cumin, & Ground Coriander



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1 Prepare the ingredients & make the salsa:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Small dice the squash.
- ☐ Remove and discard any tomatillo husks; small dice.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime.
- ☐ Finely chop the pepper. Thoroughly wash your hands immediately after handling.
- ☐ In a medium bowl, combine the **tomatillos, cilantro, the juice of 2 lime wedges**, and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be. Drizzle with olive oil and season with salt and pepper to taste.



2 Cook the barley:

- ☐ Add the **barley** to the pot of boiling water and cook, uncovered, 25 to 27 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot.

3 Roast the squash:

- ☐ While the barley cooks, place the **squash** on a sheet pan; drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Roast 9 to 11 minutes, or until lightly browned and softened. Set aside in a warm place.



4 Season the pork chops:

- ☐ While the squash roasts, pat the **pork chops** dry with paper towels. Transfer to a plate. Season on both sides with salt, pepper, and the **spice blend**.

5 Cook the pork chops:

- ☐ While the squash continues to roast, in a medium pan (nonstick, if you have one), heat 1 tablespoon 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. Turn off the heat. Transfer to a cutting board and set aside to rest for at least 5 minutes.



6 Finish the barley & plate your dish:

- ☐ While the pork chops rest, to the pot of **cooked barley**, add the **roasted squash, crème fraîche, lime zest**, and **the juice of the remaining lime wedges**; stir to thoroughly combine. Drizzle with olive oil and season with salt and pepper to taste.
- ☐ Find the lines of muscle (or grain) on the **rested pork chops**. Thinly slice crosswise against the grain.
- ☐ Divide the finished barley between 2 dishes. Top with the sliced pork chops, **salsa**, and a drizzle of olive oil. Enjoy!