

Caper-Butter Pork Chops & Farro Salad

with Asparagus, Dried Cherries, & Goat Cheese

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

Tonight's pork chops and grain salad reach restaurant-quality heights with the help of a simple pan sauce and a few delicious add-ins. For deeply savory results, we're using the same pan to sear the pork chops and then make the sauce—which combines rich butter, bright verjus, briny capers, and fresh parsley. As for our salad, farro and spinach get pops of fruity and tangy flavor from dried cherries (rehydrated with a bit of warm water) and goat cheese.



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Rich & Decadent

Serve a bottle with this symbol for a great pairing.



Ingredients



4
BONELESS,
CENTER-CUT
PORK CHOPS



¾ cup
SEMI-PEARLED
FARRO



6 oz
SPINACH



2 cloves
GARLIC



1 bunch
ASPARAGUS



1 bunch
PARSLEY

KNICK KNACKS:



2 Tbsp
BUTTER



1 ½ Tbsp
CAPERS



½ cup
CRUMBLed GOAT
CHEESE



2 Tbsp
DRIED CHERRIES



1
SHALLOT



3 Tbsp
VERJUS BLANC



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1 Cook the farro:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Once boiling, add the **farro** and cook, uncovered, 16 to 18 minutes, or until tender.
- ☐ Turn off the heat. Drain thoroughly and return to the pot.

2 Prepare the ingredients & rehydrate the cherries:

- ☐ While the farro cooks, wash and dry the fresh produce.
- ☐ Peel and thinly slice the shallot.
- ☐ Cut off and discard the tough, woody stem ends of the asparagus; cut into 1/4-inch-thick pieces on an angle, leaving the pointed tips intact.
- ☐ Peel and roughly chop the garlic.
- ☐ Roughly chop the parsley leaves and stems.
- ☐ In a bowl, combine the cherries and **2 tablespoons of warm water**.

3 Cook the asparagus:

- ☐ While the farro continues to cook, in a large, high-sided pan (or pot), heat 1 tablespoon of olive oil on medium-high until hot. Add the **shallot**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- ☐ Add the **asparagus** and **garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- ☐ Turn off the heat and stir in **half the verjus**. Season with salt and pepper to taste. Transfer to the pot of **cooked farro** and stir to combine. Wipe out the pan.

4 Cook the spinach & finish the farro:

- ☐ In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted.
- ☐ Transfer to the pot of **cooked farro and asparagus**. Add the **cheese** and **rehydrated cherries** (including any liquid from the bowl). Drizzle with olive oil and season with salt and pepper. Stir to thoroughly combine; season with salt and pepper to taste. Set aside in a warm place.

5 Cook the pork chops:

- ☐ Rinse and wipe out the pan used to cook the spinach. Pat the **pork chops** dry with paper towels; season with salt and pepper on both sides. In the same pan, 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.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate and let rest for at least 5 minutes.

6 Make the sauce & serve your dish:

- ☐ While the pork chops rest, to the pan of reserved fond, add the **butter**, **remaining verjus**, **capers**, and **3 tablespoons of water**. Cook on medium-high, stirring constantly and scraping up any fond from the bottom of the pan, 30 seconds to 1 minute, or until thoroughly combined.
- ☐ Turn off the heat. Stir in **half the parsley**; season with salt and pepper to taste.
- ☐ Divide the **finished farro** and **cooked pork chops** among 4 dishes. Top the pork chops with any juices from the plate and the sauce. Garnish with the **remaining parsley**. Enjoy!

