

# Pork Chops & Rosemary Potatoes

with Summer Squash  
Agrodolce

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

To balance hearty pork chops, we're making a squash "agrodolce"—from the Italian words for sweet and sour—by tossing sautéed summer squash with sweet dried currants and tangy pickled Peruvian peppers, known for their bite-sized shape and delicate crunch. (Depending on what's freshest near you, you may receive yellow squash, green zucchini, or grey zucchini.) We're rounding out the dish with more Italian flavors: petite fingerling potatoes roasted with woody rosemary and tossed with a bit of garlic.



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## Ingredients



2  
BONELESS,  
CENTER-CUT  
PORK CHOPS



6 oz  
FINGERLING  
POTATOES



1 clove  
GARLIC



1  
SUMMER SQUASH



1 bunch  
MINT



1 bunch  
ROSEMARY

## KNICK KNACKS:



2 Tbsp  
BUTTER



1 1/2 oz  
PICKLED  
PERUVIAN  
PEPPERS



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES



2 Tbsp  
VERJUS BLANC



1 1/2 Tbsp  
DRIED CURRANTS



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## 1 Prepare the ingredients:

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the potatoes lengthwise.
- Pick the rosemary leaves off the stems; discard the stems.
- Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- Halve the squash lengthwise; cut crosswise into ¼-inch-thick pieces.
- Pick the mint leaves off the stems; discard the stems.



## 2 Roast & finish the potatoes:

- Place the **potatoes** and **rosemary** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, with the potatoes cut side down.
- Roast, flipping halfway through, 20 to 22 minutes, or until the potatoes are browned and tender when pierced with a fork.
- Remove from the oven and carefully transfer to a medium bowl. Add **up to half the garlic paste** and a drizzle of olive oil. Toss to thoroughly coat.



## 3 Cook the squash:

- While the potatoes roast, in a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **squash** in a single, even layer. Cook, without stirring, 2 to 4 minutes, or until lightly browned. Continue to cook, stirring constantly, 30 seconds to 1 minute, or until softened. Add the **peppers, remaining garlic paste, currants,** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Transfer to a medium bowl. Season with salt and pepper to taste. Wipe out the pan.



## 4 Cook the pork chops:

- While the potatoes continue to roast, pat the **pork chops** dry with paper towels; season with salt and pepper on both sides. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork chops and cook 3 to 4 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.



## 5 Make the sauce & dress the squash:

- While the pork chops rest, to the pan of reserved fond, add the **verjus** and **2 tablespoons of water** (be careful, as the liquid may splatter). 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. Add the **butter** and cook, stirring constantly, 30 seconds to 1 minute, or until melted and thoroughly combined.
- Transfer to the bowl of **cooked squash**. Stir in **¾ of the mint** (tearing the leaves before adding). Season with salt and pepper to taste.



## 6 Plate your dish:

- Divide the **finished potatoes, rested pork chops,** and **dressed squash** (including any liquid from the bowl) between 2 dishes. Garnish the squash with the **remaining mint** (tearing the leaves just before adding). Enjoy!