

# Pork Chops & Peach Sauce

with Corn & Summer Squash Succotash

**PREP TIME:** 15 minutes

**COOK TIME:** 30-40 minutes

**SERVINGS:** 4

Tonight's dish is a celebration of summer's delicious bounty. To accompany our pork chops, we're serving up a spin on succotash, a vegetable medley popular in the South. To the traditional sweet corn, we're adding tender summer squash (yours may be green zucchini, grey zucchini, or yellow squash) and cubanelle pepper—a crisp variety with mild heat. A simple sauce made from peaches softened with a bit of tangy verjus offers the perfect sweet complement to the savory pork.



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## Ingredients



4  
BONELESS,  
CENTER-CUT  
PORK CHOPS



2  
CUBANELLE  
PEPPERS



2 ears of  
CORN



2  
PEACHES



2  
SCALLIONS



1  
SUMMER SQUASH



1 bunch  
BASIL

## KNICK KNACKS:



4 Tbsp  
BUTTER



1/4 cup  
ROASTED  
PISTACHIOS



2 Tbsp  
VERJUS BLANC



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### 1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Pit and small dice the peaches.
- ☐ Medium dice the squash.
- ☐ Cut out and discard the stems, ribs, and seeds of the peppers; medium dice.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cobs; discard the cobs.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Roughly chop the pistachios.
- ☐ Pick the basil leaves off the stems; discard the stems.



### 2 Macerate the peaches:

- ☐ In a bowl, combine the **peaches** and  $\frac{3}{4}$  of the **verjus**; season with salt and pepper. Set aside to macerate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.



### 3 Make the succotash:

- ☐ While the peaches macerate, in a large, high-sided pan (or pot), heat 1 tablespoon of olive oil on medium-high until hot. Add the **squash** and **peppers** and cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper. Continue to cook, stirring occasionally, 2 to 3 minutes, or until softened.
- ☐ Add the **corn** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened.
- ☐ Turn off the heat. Stir in the **pistachios**, **remaining verjus**, and **half the basil** (tearing the leaves just before adding).
- ☐ Transfer to a bowl. Season with salt and pepper to taste. Rinse and wipe out the pan.



### 4 Cook the pork chops:

- ☐ 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 5 minutes per side, or until browned and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate.



### 5 Make the sauce:

- ☐ Add the **macerated peaches** (including any liquid from the bowl) and  $\frac{1}{4}$  **cup of water** to the pan of reserved fond.
- ☐ Cook on medium-high, stirring frequently and scraping up any fond from the bottom of the pan, 3 to 4 minutes, or until the liquid is slightly reduced in volume.
- ☐ Turn off the heat and add the **butter** and **remaining basil** (tearing the leaves just before adding). Stir until thoroughly combined and the butter has melted. Season with salt and pepper to taste.



### 6 Serve your dish:

- ☐ Divide the **succotash** and **cooked pork chops** among 4 dishes. Top the pork chops with the **sauce**. Garnish with the **green tops of the scallions**. Enjoy!