

Southern-Style Pork & Marinated Nectarine

with Prosciutto & Corn Sauté

WHY WE LOVE THIS RECIPE

This dish is brimming with summer produce favorites, like the juicy nectarine spooned over spiced pork chops, and the fresh corn and zucchini in our vibrant sauté.

TECHNIQUE TO HIGHLIGHT

When cutting the kernels off of raw corn, we recommend standing the cob upright (making sure you have a good grip on the top) in the center of a sheet tray, which will help to catch all of the loose kernels as you cut vertically down the cobs.



PREMIUM

4 SERVINGS

⌚ 40-50 MINS



Serve a bottle of Blue Apron wine with this symbol: Plush & Fruity.

blueapron.com/wine

Ingredients



4 Boneless, Center-Cut Pork Chops



3 oz Prosciutto



4 ears of Corn



2 Zucchini



1 Nectarine



2 cloves Garlic



1 bunch Chives



1 bunch Mint



2 Tbsps Butter



1 oz Sweet Piquante Peppers



4 Tbsps Crème Fraîche



1 Shallot



1 Tbsp Rice Vinegar



1 Tbsp Southern Spice Blend*

*Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

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1 Prepare the ingredients

- Wash and dry the fresh produce.
- Stack the **prosciutto** (removing the plastic lining between the slices), then thinly slice.
- Remove the husks and silks from the **corn**; cut the kernels off the cobs.
- Quarter the **zucchini** lengthwise; thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Peel and thinly slice the **shallot**.
- Roughly chop the **peppers**.
- Thinly slice the **chives**.
- Halve and pit the **nectarine**; medium dice.
- Pick the **mint** leaves off the stems; roughly chop the leaves.
- In a bowl, combine the **diced nectarine, chopped mint, vinegar**, and a drizzle of **olive oil**. Season with salt and pepper. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



2 Crisp the prosciutto

- Meanwhile, heat a large pan (nonstick, if you have one) on medium-high until hot.
- Add the **sliced prosciutto**. Cook, stirring occasionally, 4 to 5 minutes, or until crispy.
- Transfer to a paper towel-lined plate.
- Wipe out the pan.



3 Cook the pork

- Pat the **pork** dry with paper towels; season on both sides with salt, pepper and enough of the **spice blend** to coat (you may have extra).
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board and let rest at least 5 minutes.
- Rinse and wipe out the pan.



4 Sauté & finish the vegetables

- While the pork rests, in the same pan, heat the **butter** on medium-high until melted.
- Add the **corn kernels** and **sliced zucchini**. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned.
- Add the **chopped garlic, sliced shallot, and chopped peppers**. Cook, stirring frequently, 1 to 2 minutes, or until softened. Turn off the heat.
- Stir in the **crème fraîche** and **crisped prosciutto** until combined. Taste, then season with salt and pepper if desired.



5 Slice the pork & serve your dish

- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **finished vegetables and prosciutto**. Top the pork with the **marinated nectarine**. Garnish the vegetables with the **sliced chives**. Enjoy!



*An instant-read thermometer should register 145°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 530, Total Carbohydrates: 30g, Dietary Fiber: 5g, Added Sugars: 1g, Total Fat: 25g, Saturated Fat: 11g, Protein: 51g, Sodium: 1040mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC
New York, NY 10005

 **Blue Apron**
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