

# Barbecue Spice-Rubbed Pork Chops

with Potato Salad &  
Marinated Broccoli

**TIME:** 30-40 minutes

**SERVINGS:** 4

Spice rubs, used to coat meats or fish before cooking, are an easy way to achieve incredible flavor. Here, we're using classic barbecue seasonings like brown sugar, paprika, and garlic powder to coat our pork chops. We're serving the pork with mustardy potato salad made with bell pepper—yours may be green, purple, or even show streaks of red. Broccoli and tomatoes marinated with vinegar and shallot add refreshing contrast.



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## Ingredients



4  
BONELESS,  
CENTER-CUT  
PORK CHOPS



6 oz  
HERITAGE GLOBE  
OR COCKTAIL  
TOMATOES



1  
BELL PEPPER



2 Tbsps  
RED WINE  
VINEGAR



1  
SHALLOT



2 tsps  
BARBECUE SPICE  
BLEND\*



1 lb  
YUKON GOLD  
POTATOES



1/2 lb  
BROCCOLI



1/4 cup  
MAYONNAISE



1 1/2 Tbsps  
WHOLE GRAIN  
DIJON MUSTARD



1 tsp  
SUGAR

\* Sweet Paprika, Ground Fennel Seeds, Ground Coriander, Garlic Powder, & Light Brown Sugar



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## 1 Prepare the ingredients & marinate the shallot:

- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and finely chop the shallot. Place in a bowl; add the **vinegar** and **sugar** and season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, for at least 10 minutes.
- ☐ Cut off and discard the bottom ½ inch of the broccoli stem. Cut the broccoli into small pieces.
- ☐ Quarter the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Medium dice the potatoes.
- ☐ Cut out and discard the stem, ribs, and seeds of the pepper. Medium dice.



## 2 Cook the broccoli & marinate the vegetables:

- ☐ Fill a bowl with ice water; add a **pinch of salt**. Set aside. Add the **broccoli** to the pot of boiling water. Cook, stirring occasionally, 2 to 3 minutes, or until bright green and slightly softened.
- ☐ Leaving the pot of water boiling, using a slotted spoon or strainer, immediately transfer the cooked broccoli to the bowl of ice water. Let stand until completely cool. Drain thoroughly; pat dry with paper towels.
- ☐ Transfer to a medium bowl; add the **seasoned tomatoes**, **half the marinated shallot** (including half the marinating liquid), and a drizzle of olive oil. Season with salt and pepper and stir to combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

## 3 Cook & dress the potatoes:

- ☐ While the vegetables marinate, add the **potatoes** to the same pot of boiling water. Cook 10 to 12 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot. Season with salt and pepper. Stir in the **mustard** and a drizzle of olive oil. Season with salt and pepper to taste. Set aside in a warm place.



## 4 Cook the pork chops:

- ☐ While the potatoes cook, pat the **pork chops** dry with paper towels. Season on both sides with salt, pepper, and the **spice blend**. In a large 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 lightly browned and cooked through. Turn off the heat. 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:

- ☐ While the pork chops cook, add the **mayonnaise** and a drizzle of olive oil to the bowl of **remaining marinated shallot**. Season with salt and pepper to taste.



## 6 Make the potato salad & serve your dish:

- ☐ While the pork chops rest, add the **pepper** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add 2 teaspoons of olive oil.) Cook on medium-high, stirring frequently, 2 to 3 minutes, or until softened. Transfer to the pot of **dressed potatoes**. Stir to combine; season with salt and pepper to taste.
- ☐ Divide the **cooked pork chops**, potato salad, and **marinated vegetables** among 4 dishes. Serve with the **sauce** on the side. Enjoy!