

# Pork Chops & Yellow Tomato Sauce

with Roasted Potatoes & Broccoli

TIME: 25-35 minutes

SERVINGS: 4

Here, the key to making our pork chops shine is a simple sauce of yellow tomatoes, roasted piquillo peppers, and fresh oregano. The bright, tangy-sweet sauce complements sides of roasted Yukon Gold potatoes and broccoli, which go into the oven at the same time for easy cooking.

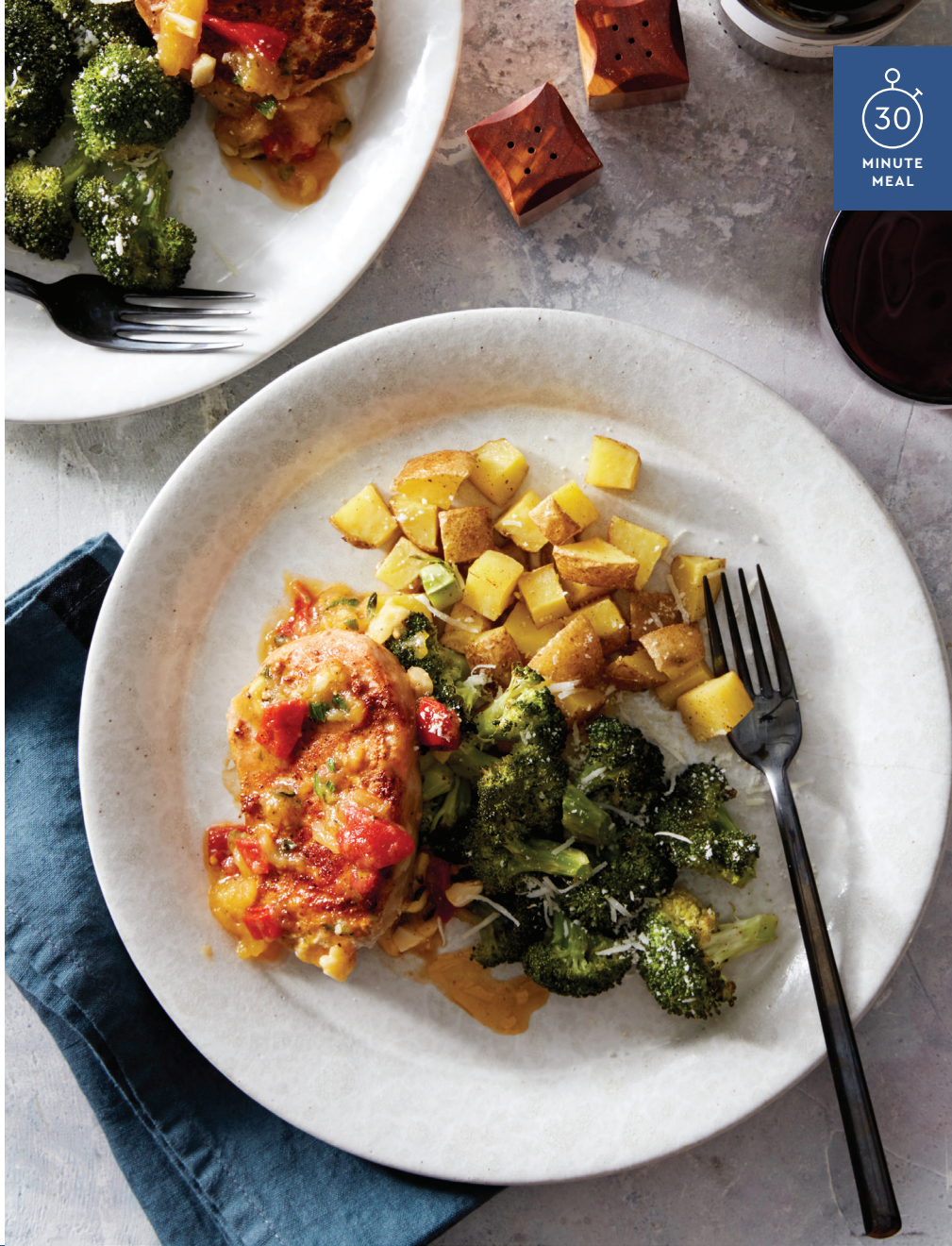


## MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



30  
MINUTE  
MEAL

## Ingredients



4  
BONELESS,  
CENTER-CUT  
PORK CHOPS



1 14-oz can  
WHOLE YELLOW  
TOMATOES



2 cloves  
GARLIC



1 oz  
PECORINO  
ROMANO CHEESE

### Did You Know?

This aged cheese is made from sheep's milk, which gives it a sharp, rich flavor.



1 lb  
BROCCOLI



1 lb  
YUKON GOLD  
POTATOES



1 bunch  
OREGANO



1 oz  
ROASTED  
PIQUILLO  
PEPPERS



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### 1 Prepare & roast the potatoes:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Medium dice the **potatoes**.
- ☐ Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 19 to 21 minutes, or until browned and tender when pierced with a fork. Set aside in a warm place.

### 2 Prepare & roast the broccoli:

- ☐ While the potatoes roast, cut off and discard the bottom 1/2 inch of the **broccoli** stem. Cut the broccoli into small pieces.
- ☐ Place on a separate sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to coat. Arrange in an even layer.
- ☐ Roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Set aside in a warm place.

### 3 Prepare the remaining ingredients:

- ☐ While the vegetables roast, roughly chop the peppers.
- ☐ Peel and roughly chop the garlic.
- ☐ Drain the tomatoes; place in a bowl. Gently break apart with your hands.
- ☐ Grate the cheese on the small side of a box grater.
- ☐ Pick the oregano leaves off the stems; discard the stems and roughly chop the leaves.

### 4 Cook the pork chops:

- ☐ While the vegetables continue to roast, pat the **pork chops** dry with paper towels. Season with salt and pepper on both sides.
- ☐ In a large pan, heat 1 tablespoon of olive oil on medium-high until hot.
- ☐ Add the seasoned pork chops and cook 3 to 5 minutes per side, or until browned and cooked through.
- ☐ Transfer to a plate and let rest for at least 5 minutes.

### 5 Make the tomato sauce:

- ☐ While the pork chops cook, in a small saucepan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **peppers** and **garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **tomatoes** and **as much of the oregano as you'd like**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until thickened. Turn off the heat. Season with salt and pepper to taste.

### 6 Serve your dish:

- ☐ Divide the **rested pork chops**, **roasted potatoes**, and **roasted broccoli** among 4 dishes. Top the pork chops with the **tomato sauce**. Garnish the broccoli and potatoes with the **cheese**. Enjoy!