

Monterey Jack & Dijon-Smothered Pork Chops

with Avocado, Rice & Beans

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients

 4 Boneless, Center-Cut Pork Chops

 ½ lb Red or Multicolored Grape Tomatoes

 2 Scallions


 4 oz Monterey Jack Cheese

 1 cup Long Grain White Rice


 1 Poblano Pepper

 1 Lime

 2 Tbsps Dijon Mustard

 1 15.5-oz can Black Beans

 1 Avocado

 2 oz Pickle Chips

 1 Tbsp Mexican Spice Blend¹



Serve with Blue Apron wine that has this symbol
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¹. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Drain and rinse the **beans**.
- Roughly chop the **pickle chips**; place in a bowl. Add the **mustard** and stir to thoroughly combine.
- Grate the **cheese** on the large side of a box grater.
- Halve the **lime** crosswise.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **tomatoes**.
- In a bowl, combine the **halved tomatoes, sliced white bottoms of the scallions, and the juice of 1 lime half**. Season with salt and pepper.
- Cut off and discard the stem of the **pepper**; halve lengthwise, then remove the ribs and seeds. Thinly slice crosswise. Thoroughly wash your hands immediately after handling.



2 Cook the rice & beans

- In a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced pepper** and **half the spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.
- Add the **rice, drained beans, and a big pinch of salt**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add **2 cups of water** (carefully, as the liquid may splatter); stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 18 to 20 minutes, or until the rice is tender.
- Turn off the heat and stir to combine. Stir in **the juice of the remaining lime half**. Taste, then season with salt and pepper if desired.



3 Start the pork

- Meanwhile, pat the **pork** dry with paper towels. Season on both sides with salt, pepper, and the **remaining 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. Cook 4 to 6 minutes, or until browned. Flip and cook 2 minutes.



4 Finish the pork

- Carefully top the pork with the **mustard-pickle mixture** and **grated cheese**. Loosely cover the pan with foil and cook 2 to 4 minutes, or until the cheese is melted and the pork is cooked through.*
- Transfer the **finished pork** to serving plates; let rest at least 5 minutes before serving.



5 Slice the avocado & serve your dish

- While the pork rests, halve and pit the **avocado**. Using a spoon, remove the avocado from the skin, then thinly slice. Season with salt and pepper.
- Serve the **finished pork** with the **cooked rice and beans, seasoned avocado, and marinated tomatoes** (discarding any liquid). Garnish with the **sliced green tops of the scallions**. Enjoy!



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