

# Seared Pork Chops & Apple Salsa

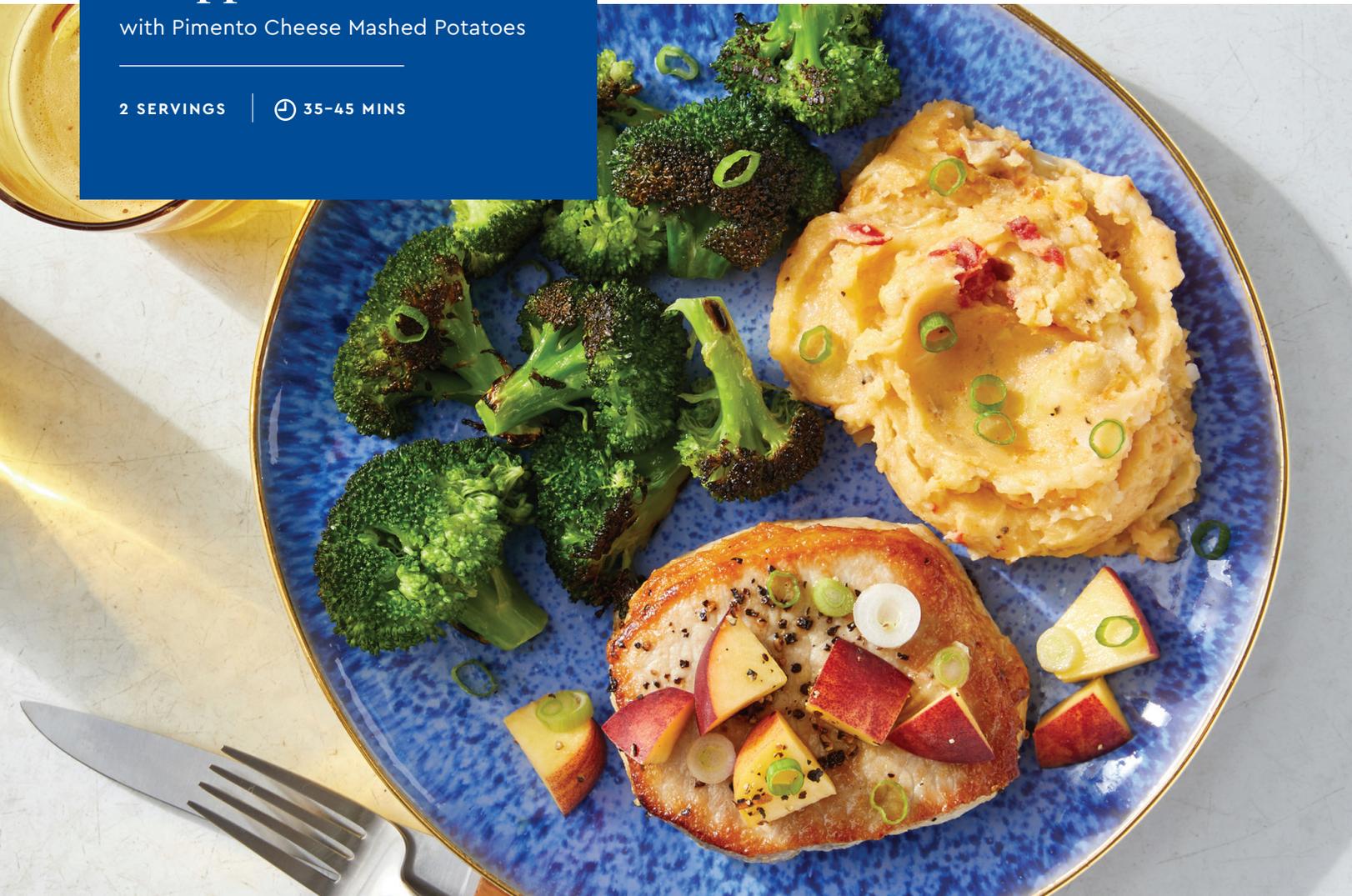
with Pimento Cheese Mashed Potatoes

2 SERVINGS

⌚ 35-45 MINS



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## Ingredients

 2 Boneless, Center-Cut Pork Chops

 2 cloves Garlic

 1 oz Sliced Roasted Red Peppers

 1 Tbsp Southern Spice Blend<sup>1</sup>

 ¾ lb Golden or Red Potatoes

 1 Apple

 2 oz White Cheddar Cheese

 2 Scallions

 ½ lb Broccoli

 1 Tbsp Rice Vinegar



Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)



14 14 10

SmartPoints® value per serving (as packaged)



Scan this barcode in your WW app to track SmartPoints.

Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

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

## 1 Prepare the ingredients & make the apple salsa

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once.
- Combine the **diced potatoes** and **smashed garlic cloves** in a bowl.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **peppers**.
- Combine the **grated cheese** and **chopped peppers** in a bowl.
- Cut off and discard the bottom  $\frac{1}{2}$  inch of the **broccoli** stem; cut the broccoli into small florets.
- Core and medium dice the **apple**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a medium bowl, combine the **diced apple**, **sliced white bottoms of the scallions**, and **vinegar**. 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 Make the pimento cheese mashed potatoes

- Meanwhile, add the **prepared potatoes and garlic** to the pot of boiling water and cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **prepared cheese and peppers, half the spice blend** (you will have extra), and a drizzle of **olive oil**. Using a fork or potato masher, mash to your desired consistency. Taste, then season with salt and pepper if desired.
- Cover to keep warm.



## 3 Cook the pork

- Meanwhile, pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), 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.\*
- Leaving any browned bits (or fond) in the pan, transfer to a plate and let rest at least 5 minutes.



## 4 Cook the broccoli & serve your dish

- While the pork rests, add the **broccoli florets** in an even layer to the pan of reserved fond (if the pan seems dry, add a drizzle of olive oil). Season with salt and pepper. Cook on medium-high, without stirring, 3 to 4 minutes, or until lightly browned.
- Add  $\frac{1}{4}$  **cup of water** (carefully, as the liquid may splatter). Loosely cover the pan with foil and cook, stirring occasionally and scraping up any fond, 3 to 4 minutes, or until the broccoli is softened and the water has cooked off.
- Turn off the heat.
- Serve the **cooked pork** with the **pimento cheese mashed potatoes** and **cooked broccoli**. Top the pork with the **apple salsa** (discarding any liquid). Garnish with the **sliced green tops of the scallions**. Enjoy!



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

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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