



FYOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an) icon) and instructions tailored to you.*

Ingredients



4 Boneless, Center-Cut Pork Chops 🖨



1 Apple



2 Tbsps Butter



1 Tbsp Mirin²



18 oz Tail-On Shrimp¹ 🔄



15 oz Baby Bok Choy



3 Tbsps Sweet White Miso Paste



1 cup Long Grain White Rice



¹/₃ cup Asian-Style Sautéed Aromatics



2 Tbsps Vegetarian Ponzu Sauce



Prepare the ingredients & marinate the apple

- Wash and dry the fresh produce.
- · Cut off and discard the root ends of the bok choy; roughly chop.
- In a bowl, whisk together the miso paste, ponzu sauce, and 1/2 cup of water until smooth.
- Grate the apple on the large side of a box grater, discarding the core. Place in a separate bowl;



add the mirin and a drizzle of olive oil. Season with salt and pepper; stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.

2 Cook the rice

- Meanwhile, in a medium pot, combine the rice, a big pinch of salt, and 2 cups of water. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.



• Turn off the heat and fluff with a fork. Cover to keep warm.

3 Cook the bok choy

- Meanwhile, in a large pan (nonstick, if you have one), heat the sautéed aromatics on medium-high until hot.
- Add the chopped bok choy; season with salt and pepper. Cook, stirring frequently, 3 to 5 minutes, or until softened.
- Transfer to a bowl and cover with foil to keep warm.
- · Wipe out the pan.



4 Cook the pork

- Pat the **pork** dry with paper towels. Season with salt and pepper on both sides.
- In the same pan, heat 1 tablespoon 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 cutting board and let rest at least 5 minutes.

CUSTOMIZED STEP 4 If you chose Shrimp

- Pat the **shrimp** dry with paper towels (remove the tails, if desired). Season with salt and pepper.
- In the same pan, heat 1 tablespoon of olive oil on medium-high until hot.
- Add the seasoned shrimp. Cook, stirring occasionally, 4 to 5 minutes, or until opaque and cooked through. Transfer to a plate.

5 Make the sauce

- Add the miso-ponzu mixture to the pan of reserved fond (carefully, as the liquid may splatter). Cook on medium-high, stirring constantly and scraping up any fond, 1 to 2 minutes, or until slightly thickened.
- · Turn off the heat. Stir in the butter until melted and combined.



6 Finish the rice & serve your dish

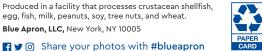
- Add the cooked bok chov to the pot of cooked rice; stir to combine. Taste, then season with salt and pepper if desired.
- Slice the rested pork crosswise.
- Serve the finished rice topped with the sliced pork, sauce, and marinated apple (discarding any liquid). Enjoy!



CUSTOMIZED STEP 6 If you chose Shrimp

- Add the **cooked bok choy** to the pot of **cooked rice**; stir to combine. Taste, then season with salt and pepper if desired.
- Serve the finished rice topped with the cooked shrimp, sauce, and marinated apple (discarding any liquid). 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