

Grilled Pork Chops & Calabrian Mayo

with Salsa Verde Beans & Zucchini

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



2 Boneless, Center-Cut Pork Chops



1/3 cup Salsa Verde



1 oz Sliced Roasted Red Peppers



1 15.5-oz can Cannellini Beans



1 1/2 tsps Calabrian Chile Paste



1 Tbsp Weeknight Hero Spice Blend¹



1 Zucchini



2 Tbsps Mayonnaise



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¹. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



1 Prepare the ingredients

- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Quarter the **zucchini** lengthwise; place in a bowl. Drizzle with **olive oil** and season with salt and pepper; toss to coat.
- Roughly chop the **peppers**; place in a large bowl.
- Drain and rinse the **beans**.
- In a bowl, combine the **mayonnaise** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.



2 Grill & chop the zucchini

- Grill the **seasoned zucchini** 3 to 5 minutes per side, or until charred and softened.
- Transfer to a cutting board; cut crosswise into 1/2-inch pieces.
- Transfer to the bowl of **chopped peppers** and stir to combine. Taste, then season with salt and pepper if desired.



3 Make the foil packet beans & finish the zucchini

- Place a large piece of foil on a work surface.
- Place the **drained beans** and **half the salsa verde** on one side of the foil. Season with salt and pepper; toss to coat.
- Fold the foil in half over the **dressed beans**. Fold the three open edges inwards to completely seal the packet.
- Grill 6 to 8 minutes, or until the beans are cooked through.
- Remove from the grill and carefully open the foil packet.
- Transfer to the bowl of **chopped zucchini and peppers**. Add the **remaining salsa verde**; toss to combine. Taste, then season with salt and pepper if desired.



4 Grill the pork & serve your dish

- Meanwhile, pat the **pork** dry with paper towels; drizzle with **olive oil** and season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- Grill 3 to 4 minutes per side for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes. Once rested, slice the **grilled pork** crosswise.
- Serve the **sliced pork** with the **finished beans and zucchini**. Top the pork with the **Calabrian mayo**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for pork.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: 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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