

Mustard-Glazed Pork Chops

with Cheesy Spoonbread & Sautéed Asparagus

4 SERVINGS

40-50 MINS

 Blue Apron

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Ingredients

 4 Boneless, Center-Cut Pork Chops 

 1 Yellow Onion

 1 cup Cornbread Mix

 ¼ cup Mascarpone Cheese

 1 oz Butter

 4 Skin-On Salmon Fillets 

 ¾ lb Asparagus

 2 oz Smoked Gouda Cheese

 ⅓ cup Chicken Bone Broth

 2 Tbsps Dijon Mustard

 1 Poblano Pepper

 2 cloves Garlic

 2 oz Monterey Jack Cheese

 2 Tbsps Chicken Demi-Glace

 1 Tbsp Cajun Spice Blend¹

1. Smoked Paprika, Ground Yellow Mustard, Onion Powder, Garlic Powder, Whole Dried Oregano, Whole Dried Thyme & Cayenne Pepper
*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients & make the glaze

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve, peel, and medium dice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.
- Grate the **gouda** and **monterey jack** on the large side of a box grater; combine in a bowl.
- Snap off and discard the tough, woody stem ends of the **asparagus**; halve crosswise.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands immediately after handling.
- In a bowl, whisk together the **broth**, **mustard**, and **demi-glace** until smooth.



2 Cook the onion & pepper

- In a large pan (nonstick, if you have one), heat the **butter** on medium-high until melted.
- Add the **diced onion** and **diced pepper**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned.
- Add **half the chopped garlic**. Cook, stirring constantly, 1 to 2 minutes, or until slightly softened.
- Transfer to a large bowl.
- Wipe out the pan.



3 Assemble & bake the spoonbread

- To the bowl of **cooked onion and pepper**, add the **cornbread mix**, **mascarpone**, **half the grated cheeses**, and **1/3 cup of water**. Mix until just combined.
- Transfer to a 11-inch by 6-inch (or 8-inch by 8-inch) baking dish and spread into an even layer. Top with the **remaining grated cheeses**.
- Bake 17 to 19 minutes, or until the filling is just set (a toothpick inserted into the center should come out with a few moist crumbs).
- Remove from the oven and let stand at least 2 minutes before serving.



4 Cook the asparagus

- Meanwhile, in the same pan, heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **halved asparagus**; season with salt and pepper. Cook, stirring occasionally, 5 to 6 minutes, or until slightly tender.
- Add the **remaining chopped garlic**. Cook, stirring frequently, 1 to 2 minutes, or until browned and tender when pierced with a fork.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.



5 Cook the pork & serve your dish

- Pat the **pork** dry with paper towels. Season on both sides with salt, pepper, and the **spice blend**.
- In the same pan, 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 3 minutes.
- Add the **glaze** (carefully, as the liquid may splatter). Cook, frequently spooning the glaze over the pork, 2 to 3 minutes, or until the pork is coated and cooked through.* Turn off the heat.
- Serve the **cooked pork** (including any glaze from the pan) with the **baked spoonbread** and **cooked asparagus**. Enjoy!



↩ CUSTOMIZED STEP 5 *If you chose Salmon*

- Pat the **fish** dry with paper towels. Season on both sides with salt and pepper. Season only on the skinless side with the **spice blend**.
- In the same pan, heat **1 tablespoon of olive oil** on medium until hot.
- Add the **seasoned fish**, skin side down. Cook 4 to 6 minutes, or until the skin is browned and crispy.
- Flip the fish and add the **glaze** (carefully, as the liquid may splatter). Cook, frequently spooning the glaze over the fish, 2 to 3 minutes, or until the fish is coated and cooked through.* Turn off the heat.
- Serve the **cooked fish** (including any glaze from the pan) with the **baked spoonbread** and **cooked asparagus**. Enjoy!

*An instant-read thermometer should register 145°F for pork and 145°F for fish.

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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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