

# Mexican-Spiced Pork Chops

with Citrus Salsa & Black Beans

**TIME:** 35-45 minutes

**SERVINGS:** 4

These pork chops get vibrant flavor from a coating of Mexican spices, which also form a delicate crust as the pork cooks in a hot pan. We're topping the zesty pork with a fresh salsa made from pickled sweet peppers and juicy orange, and serving them with classic Mexican sides of rice and beans.



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## Ingredients



4  
BONELESS,  
CENTER-CUT  
PORK CHOPS



¾ cup  
JASMINE RICE



2 oz  
SWEET PIQUANTE  
PEPPERS



2 Tbsps  
GRATED COTIJA  
CHEESE



1 ¼ cups  
BLACK BEANS



2 cloves  
GARLIC



1  
SHALLOT



1  
LIME



1  
ORANGE



1 Tbsp  
MEXICAN SPICE  
BLEND\*

\* Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin, & Dried Mexican Oregano



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### 1 Cook the rice:

- ☐ In a medium pot, combine the **rice**, a **big pinch of salt**, and **1½ cups of water**; heat to boiling on high.
- ☐ Once boiling, cover and reduce the heat to low. Cook 12 to 14 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.

### 2 Prepare the ingredients & marinate the shallot:

- ☐ While the rice cooks, wash and dry the fresh produce.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Drain and rinse the **beans**.
- ☐ Peel and medium dice the **orange**, discarding any seeds. Roughly chop the **peppers**.
- ☐ Halve the **lime** crosswise.
- ☐ Peel the **shallot** and finely chop to get 1 tablespoon (you may have extra). Place in a medium bowl and top with **the juice of 1 lime half**; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes.



### 3 Cook the pork:

- ☐ While the shallot marinates, pat the **pork** dry with paper towels. Season on both sides with salt, pepper, and the **spice blend**.
- ☐ In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork and 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. Let rest for at least 5 minutes.



### 4 Cook the beans:

- ☐ While the pork rests, add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot.
- ☐ Add the **chopped garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **beans** and **½ cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally and scraping up any fond, 3 to 5 minutes, or until the water has cooked off. Turn off the heat; drizzle with olive oil and season with salt and pepper to taste.



### 5 Make the salsa:

- ☐ While the beans cook, to the bowl of **marinated shallot**, add the **diced orange**, **chopped peppers**, and a drizzle of olive oil. Season with salt and pepper. Stir to combine; season with salt and pepper to taste.



### 6 Finish the rice & serve your dish:

- ☐ To the pot of **cooked rice**, add **the juice of the remaining lime half**; stir to combine.
- ☐ Serve the **rested pork** with the **cooked beans** and finished rice. Top the pork with the **salsa**. Garnish the beans with the **cheese**. Enjoy!