

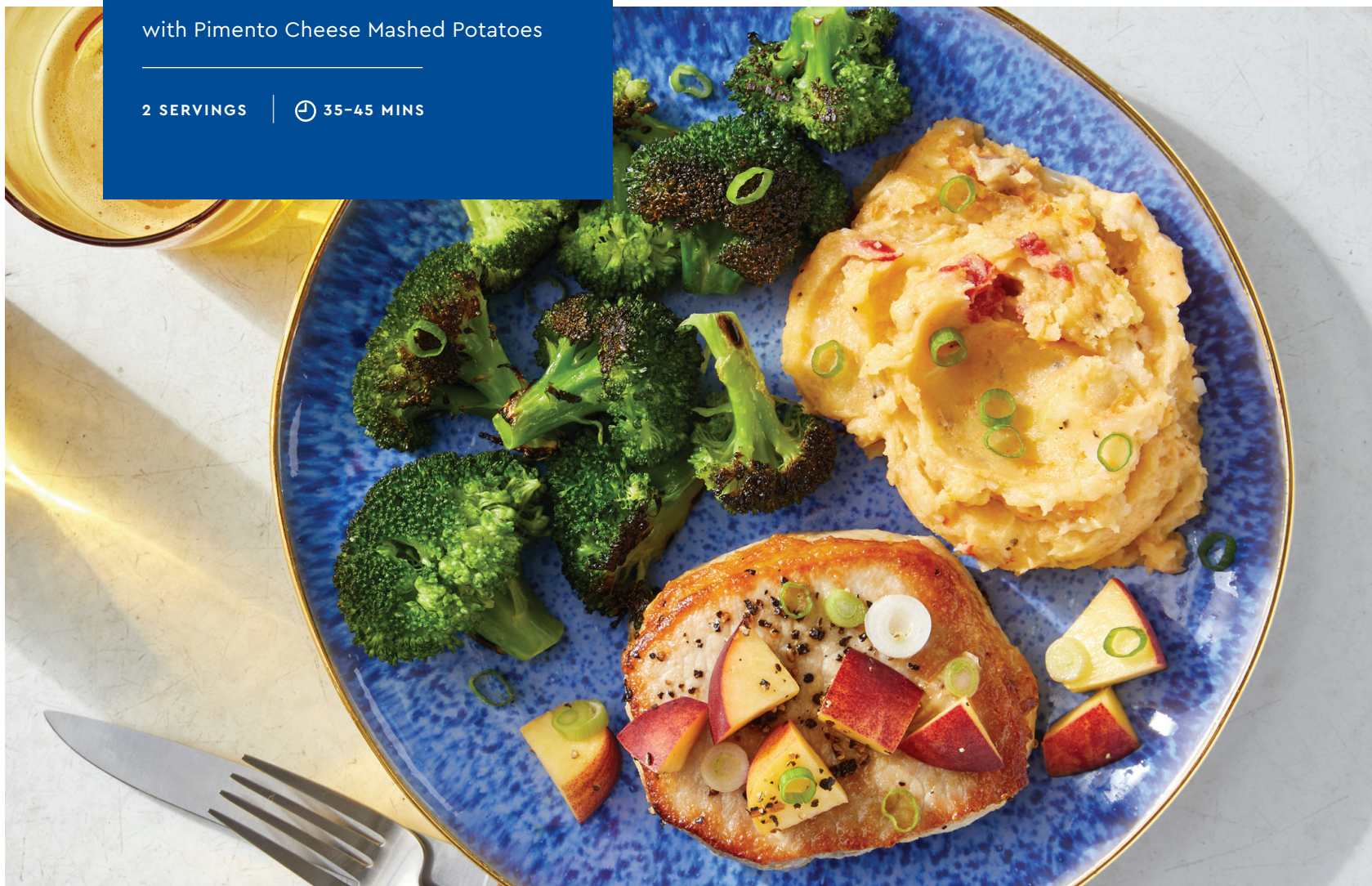
# Seared Pork Chops & Nectarine Salsa

with Pimento Cheese Mashed Potatoes

2 SERVINGS

35-45 MINS

 **Blue Apron**  
blueapron.com



 **IF YOU CHOSE A CUSTOMIZED OPTION**, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients


*Customized ingredients*


 2 Boneless, Center-Cut Pork Chops 


**SWAPPED FOR:**

 2 Boneless, Skinless Chicken Breasts 


 2 oz White Cheddar Cheese

 2 Tbsps Apple Cider Vinegar

 ¾ lb Potatoes

 ½ lb Broccoli


 2 Scallions

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

 2 cloves Garlic

 1 oz Sliced Roasted Red Peppers

 1 Nectarine

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

## Cook along on the app



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<sup>1</sup> Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper  
\*Ingredients may be replaced and quantities may vary.

## 1 Prepare the ingredients & make the nectarine 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**; place in a bowl.
- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once. Add to the bowl of **diced potatoes**.
- 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.
- Halve, pit, and medium dice the **nectarine**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a medium bowl, combine the **diced nectarine**, **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. 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 **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until cooked to your desired degree of doneness.\*
- Leaving any browned bits (or fond) in the pan, transfer to a plate and let rest at least 5 minutes.



### ↩ CUSTOMIZED STEP 3 *If you chose Chicken*

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.\*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

## 4 Cook the broccoli & serve your dish

- 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 **nectarine salsa**. Garnish with the **sliced green tops of the scallions**. Enjoy!



### ↩ CUSTOMIZED STEP 4 *If you chose Chicken*

- Cook the broccoli and serve your dish as directed with the **cooked chicken** (instead of pork).

\*The USDA recommends a minimum safe cooking temperature of 145°F for pork and 165°F for chicken.

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.

Blue Apron, LLC, New York, NY 10005

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