

Herbed Pork Chops

with Romesco Sauce & Vegetables

2 SERVINGS

30-40 MINS

 Blue Apron

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Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients

 2 Boneless, Center-Cut Pork Chops 

SWAPPED FOR:

 10 oz Tail-On Shrimp¹ 

 1 Red Onion

 1 Tbsp Sherry Vinegar

 2 Tbsps Sliced Roasted Almonds

 ¾ lb Golden Potatoes

 1 oz Castelvetro Olives

 ¼ cup Labneh Cheese

 1 tsp Whole Dried Oregano

 1 Poblano Pepper

 3 Tbsps Romesco Sauce²

 1 ½ Tbsps Golden Raisins

 1 Tbsp Smoky Spice Blend³

Cook along on the app



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1. peeled & deveined 2. contains almonds 3. Smoked Paprika, Sweet Paprika, Ground Yellow Mustard, Garlic Powder & Onion Powder
*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Halve and peel the **onion**; cut into 1/2-inch-wide wedges, keeping the layers intact.
- Pit and roughly chop the **olives**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then medium dice. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **romesco sauce** and **labneh**. Taste, then season with salt and pepper if desired.



2 Roast the vegetables

- Line a sheet pan with foil.
- Place the **diced potatoes**, **onion wedges**, and **diced pepper** on the foil. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat and arrange in an even layer.
- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork.
- Transfer to a large bowl.



3 Cook the pork

- Meanwhile, pat the **pork** dry with paper towels; season on both sides with salt, pepper, and the **oregano**.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons 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 browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.



CUSTOMIZED STEP 3 If you chose Shrimp

- Once the vegetables have roasted about 15 minutes, pat the **shrimp** dry with paper towels (remove the tails, if desired). Place in a bowl. Season with salt, pepper, and the **oregano**; toss to coat.
- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the seasoned shrimp in an even layer. Cook, without stirring, 2 to 3 minutes, or until slightly opaque. Continue to cook, stirring occasionally, 1 to 2 minutes, or until opaque and cooked through.
- Turn off the heat.

4 Finish the vegetables & serve your dish

- While the pork rests, to the bowl of **roasted vegetables**, add the **chopped olives**, **vinegar**, **raisins**, and a drizzle of **olive oil**. Toss to combine. Taste, then season with salt and pepper if desired.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **finished vegetables**. Top the pork with the **creamy romesco sauce**. Garnish with the **almonds**. Enjoy!



CUSTOMIZED STEP 4 If you chose Shrimp

- Finish the vegetables as directed in Step 4.
- Serve the **cooked shrimp** with the **finished vegetables**. Top the shrimp with the **creamy romesco sauce**. Garnish with the **almonds**. 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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