

Grilled Salsa Verde Pork Chops

with Rosemary-Garlic Potatoes

4 SERVINGS


⌚ 45-55 MINS


 **Blue Apron**

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Ingredients

 4 Boneless, Center-Cut Pork Chops


 2 Zucchini


 1 bunch Rosemary

 1 Tbsp Capers

 1 ¼ lbs Golden Potatoes


 2 cloves Garlic


 2 Tbsps Red Wine Vinegar

 2 Tbsps Sliced Roasted Almonds

 1 Yellow Onion

 ½ lb Sweet Peppers

 2 oz Butter

 ¼ tsp Crushed Red Pepper Flakes



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



12 12 9

SmartPoints® value per serving
(as packaged)



Scan this barcode in your WW app to track SmartPoints. Wine is not included in SmartPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 SmartPoints) instead of olive oil (1 SmartPoint per teaspoon) to coat your pan before heating.

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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.
- Medium dice the **potatoes**.
- Keeping half the **rosemary** sprigs whole, pick the leaves off the remaining stems; finely chop the leaves.
- Peel **2 cloves of garlic**. Keep 1 clove whole. Using a zester or the small side of a box grater, finely grate the remaining clove into a paste.
- Peel the **onion**; cut into 1/2-inch rounds, keeping the layers intact.
- Quarter the **zucchini** lengthwise.
- Cut off and discard the stems of the **peppers**; remove the cores.
- Place the **onion rounds**, **quartered zucchini**, and **prepared peppers** in a large bowl. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Finely chop the **capers**.
- Finely chop the **almonds**.



2 Assemble the foil packet & grill the potatoes

- Place a large piece of foil on a work surface.
- Place the **diced potatoes**, **butter**, **whole rosemary sprigs**, and **whole garlic clove** on one side of the foil. Add **2 tablespoons of water**. Drizzle with **olive oil** and season with salt and pepper; toss to combine.
- Fold the foil in half over the potatoes. Fold the three open edges inwards to completely seal the packet.
- Grill 14 to 16 minutes, or until the water has cooked off and the potatoes are tender when pierced with a fork.
- Remove from the grill and carefully open the foil packet.
- Carefully discard the **rosemary sprigs** and **garlic clove**.
- Taste, then season with salt and pepper if desired.



3 Grill & finish the vegetables

- Meanwhile, reserving the bowl, grill the **seasoned onion rounds** 8 to 9 minutes per side, or until charred and softened.
- Grill the **seasoned zucchini** 3 to 5 minutes per side, or until charred and softened.
- Grill the **seasoned peppers** 5 to 7 minutes, turning occasionally, or until charred and softened.
- Transfer to a cutting board.
- Roughly chop the **grilled onion** and **grilled peppers**.
- Cut the **grilled zucchini** into 1/2-inch pieces.
- Transfer the vegetables to the reserved bowl; add **half the vinegar**, a drizzle of **olive oil**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Stir to combine. Taste, then season with salt and pepper if desired.



4 Grill the pork

- Pat the **pork** dry with paper towels; drizzle with **olive oil** and season with salt and pepper on both sides.
- Grill the seasoned pork 3 to 4 minutes per side for medium (the center may still be slightly pink), or until cooked to your desired degree of doneness.*
- Transfer to a cutting board and let rest at least 5 minutes.



5 Make the salsa verde

- Meanwhile, in a bowl, combine the **chopped capers**, **chopped almonds**, **chopped rosemary**, **remaining vinegar**, **2 tablespoons of olive oil**, and **as much of the garlic paste as you'd like**. Season with salt and pepper.



6 Slice the pork & serve your dish

- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **grilled potatoes** and **finished vegetables**. Top the pork with the **salsa verde**. Enjoy!



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