

Southern-Style Pork & Creamy Relish

with Green Beans & Rice

2 SERVINGS

⌚ 25-35 MINS

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Ingredients



2 Boneless, Center-Cut Pork Chops



2 cloves Garlic



1 Tbsp Hot Sauce



½ cup Long Grain White Rice



2 Tbsps Sweet Pickle Relish



1 ½ Tbsps Golden Raisins



6 oz Green Beans



¼ cup Mayonnaise



1 Tbsp Southern Spice Blend¹



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¹. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

1 Prepare the ingredients & make the creamy relish

- Wash and dry the **green beans**; cut off and discard any stem ends.
- Peel and roughly chop **2 cloves of garlic**.
- In a bowl, combine the **hot sauce**, **pickle relish**, and **mayonnaise**.



2 Cook & finish the rice

- In a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Stir in the **raisins**. Cover to keep warm.



3 Cook the green beans

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **green beans**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until lightly browned.



Step 3 continued:

- Add **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until most of the water has cooked off.
- Add the **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the green beans are softened.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.

4 Cook the pork & serve your dish

- Pat the **pork** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In the same pan, 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. Once rested, slice the **cooked pork** crosswise.
- Serve the **sliced pork** with the **finished rice** and **cooked green beans**. Top the pork with the **creamy relish**. Enjoy!



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