

Honey-Ginger Pork Chops

with Marinated Vegetables & Crispy Shallot

4 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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Ingredients



4 Boneless, Center-Cut Pork Chops



4 Persian Cucumbers



1 Shallot



2 Tbsps Honey



1 Tbsp Vegetarian Ponzu Sauce



1 cup Long Grain White Rice



3 oz Radishes



¼ cup Rice Flour



1 Tbsp Mirin¹



1 piece Ginger



4 oz Sweet Peppers



1 Tbsp Sugar



2 Tbsps Rice Vinegar



Serve with Blue Apron wine that has this symbol
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¹. salted cooking wine



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & start the sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Thinly slice the **cucumbers** into rounds.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Cut off and discard the stems of the **peppers**; remove the cores. Thinly slice crosswise into rings.
- Peel the **shallot** and thinly slice into rounds.
- Peel the **ginger**; finely chop to get 2 tablespoons (you may have extra). Place in a bowl; add the **honey** (kneading the packet before opening), **ponzu sauce**, and **2 tablespoons of warm water**. Season with salt and pepper. Whisk to combine.



2 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups 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. Cover to keep warm.



3 Marinate the vegetables

- Meanwhile, in a large bowl, combine the **sugar**, **mirin**, **vinegar**, and a drizzle of **olive oil**. Season with salt and pepper; stir until the sugar has dissolved.
- Add the **sliced cucumbers**, **sliced radishes**, and **sliced peppers**. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



4 Make the crispy shallot

- Place the **flour** and **sliced shallot** in a medium bowl; season with salt and pepper. Toss to separate the layers and thoroughly coat.
- In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of flour sizzles immediately when added, add the **coated shallot** in an even layer (shaking off any excess flour before adding). Cook, stirring frequently, 2 to 3 minutes, or until golden brown and crispy.
- Transfer to a paper towel-lined plate; immediately season with salt.
- Rinse and wipe out the pan.



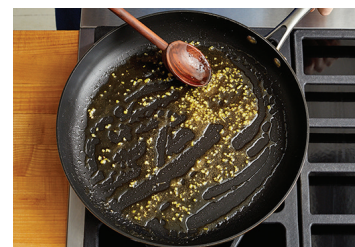
5 Cook the pork

- Pat the **pork** dry with paper towels. Season with salt and pepper on both sides.
- In the same pan, heat a drizzle 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.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.



6 Finish the sauce & serve your dish

- Add the **sauce** (carefully, as the liquid may splatter) to the pan of reserved fond. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until slightly thickened.
- Turn off the heat.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **cooked rice** and **marinated vegetables** (including any liquid). Top the pork with the **finished sauce** and **crispy shallot**. Enjoy!



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

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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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