

Chicken & Pork

4 servings of each:

Smoky-Spiced Pork Chops

with Cheesy Vegetable Spoonbread & Roasted Asparagus

Roasted Chicken & **Pesto Red Rice**

with Vegetables & Almonds

Let's get cooking

ONE PREP. TWO MEALS READY FOR THOSE BUSY NIGHTS. Here's your easy step-by-step guide for making mealtime magic—from Prep Day to putting on the finishing touches when you're ready to serve and eat.



Wine pairings available from blueapron.com/wine



<[₹]⁰¹⁷

For Serve the pork dish with Blue Apron wine that has this symbol based on its flavor profile.



Serve the chicken dish with Blue Apron wine that has this symbol based on its flavor profile.



TOOLS YOU'LL NEED

Knife, Cutting Board, Mixing Bowls, Spatula, Wooden Spoon, Strainer, 1 Medium Pot, 1 Large Nonstick Pan, 2 Sheet Pans, 1 Baking Dish

Shared Cooking Ingredients

For Both Recipes



1/2 lb Mushrooms



Yellow or Sweet Onions



Poblano Peppers



2 Tbsps Apple Cider Vinegar



2 tsps



½ tsp Crushed Red Pepper Flakes

Smoky-Spiced Pork Chops



Boneless, Center-Cut Pork Chops



1/4 CUD



1 cup Cornbread Mix



3/₄ lb Asparagus



Sweety Drop Peppers



4 oz Shredded Monterey Jack Cheese



1/4 CUD



1/4 CUD Mayonnaise

Roasted Chicken & Pesto Red Rice



Boneless, Skinless Chicken Breasts



4 Tbsps



1 cup

Red Rice Blend

Parmesan Cheese



1/2 lb Grape Tomatoes



Sliced Roasted **Red Peppers**



1/3 CUD



2 Tbsps Sliced Roasted **Almonds**



1 Tbsp Smoky Spice Blend1



Weeknight Hero Spice Blend²







^{2.} Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

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. Blue Apron, LLC, New York, NY 10005





1 Cook the rice

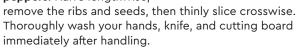
- Preheat the oven to 450°F.
- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot ¾ of the way up with salted water; cover and heat to boiling on high.



- Once boiling, add the **rice** and cook, uncovered, 30 to 32 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.

2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Thinly slice the mushrooms.
- Halve, peel, and thinly slice the onions.
- Cut off and discard the stems of the poblano peppers. Halve lengthwise; remove the ribs and seeds, the



 Snap off and discard the tough, woody stem ends of the asparagus.

3 Roast & slice the chicken

- Line two sheet pans with foil.
- Pat the chicken dry with paper towels; season on both sides with salt, pepper, and the weeknight hero spice blend. Transfer to one sheet pan. Arrange in an even layer.



- Roast 18 to 20 minutes, or until the chicken is browned and cooked through.*
- Transfer to a cutting board. When cool enough to handle, slice crosswise.

4 Roast the asparagus

- Transfer the prepared asparagus to the remaining sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to coat and arrange in an even layer.
- Roast 10 to 12 minutes, or until lightly browned and tender.
- Remove from the oven.





5 Cook the vegetables

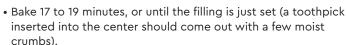
- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced mushrooms in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.



- Add the diced onions, sliced poblano peppers, 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.
 Cook, stirring occasionally, 4 to 5 minutes, or until lightly
 browned.
- Add the vinegar and honey (kneading the packet before opening). Cook, stirring frequently, 30 seconds to 1 minute, or until the liquid has cooked off.
- Divide the **cooked vegetables** between two large bowls.
- Rinse and wipe out the pan.

6 Assemble & bake the spoonbread

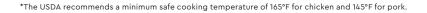
- To one bowl of cooked vegetables, add the cornbread mix, sour cream, half the monterey jack, and ½ cup of water. Mix until just combined.
- Transfer to an 11-inch by
 6-inch (or 8-inch square)
 baking dish and spread into
- an even layer. Top with the **remaining monterey jack**.



 Remove from the oven and let stand at least 2 minutes before serving.

Cook the pork

- Meanwhile, pat the pork dry with paper towels; season on both sides with salt, pepper, and the smoky spice blend.
- 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.*
- Transfer to a cutting board and let rest at least 5 minutes.
 Once rested, slice crosswise.





Smoky-Spiced Pork Chops



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve your dish

- In a bowl, combine the barbecue sauce and mayonnaise.
- Serve the sliced pork with the spoonbread and roasted asparagus. Top the pork with the bbq mayo. Garnish the asparagus with the sweety drop peppers. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the pork, spoonbread, and asparagus in the microwave 1 to 2 minutes, or until heated through. Finish and serve as directed.

Roasted Chicken & Pesto Red Rice

Finish the rice

- Halve the tomatoes.
- To the pot of cooked rice, add the halved tomatoes, pesto, crème fraîche, roasted red peppers, and remaining cooked vegetables; stir to combine. Taste, then season with salt and pepper if desired.



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Serve your dish

• Serve the sliced chicken with the finished rice. Garnish with the parmesan and almonds. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the chicken and rice in the microwave 1 to 2 minutes, or until heated through. Serve as directed.

