

# Hot Honey Butter-Glazed Pork

with Mashed Potatoes

2 SERVINGS

🕒 25-35 MINS

 **Blue Apron**  
blueapron.com



## Ingredients

 2 Boneless, Center-Cut Pork Chops

 4 oz Sugar Snap Peas

 2 tsp Honey

 ¾ lb Potatoes

 4 oz Grape Tomatoes

 2 ½ Tbsp Chicken Demi-Glace

 2 cloves Garlic

 1 oz Salted Butter

 1 Tbsp Hot Sauce



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)



**11 - 14** PersonalPoints™ range per serving

Now your Points value is personalized to YOU! It could be between 11-14 Points. Scan the barcode to see yours!



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

To learn more about the (NEW!) WW PersonalPoints™ program, visit [www.wellness.com](https://www.wellness.com). The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

Learn more at [blueapron.com/pages/wellness](https://blueapron.com/pages/wellness)

**Hey, Chef!** Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. **Counting PersonalPoints?** Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating. To learn more about WW's Points program, visit [ww.com](http://ww.com).

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the glaze

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Pull off and discard the tough string that runs the length of each **snap pea** pod.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**.
- In a bowl, whisk together the **honey** (kneading the packet before opening), **demi-glace**, **2 tablespoons of water**, and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be.



## 2 Cook & mash the potatoes

- Add the **diced potatoes** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add **half the butter** and a drizzle of **olive oil**. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired.



## 3 Cook the vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**, **halved tomatoes**, and **prepared peas**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned and slightly softened.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. 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 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, or until browned. Flip and cook 4 minutes.
- Add the **glaze** (carefully, as the liquid may splatter) and **remaining butter**. Cook, frequently spooning the glaze over the pork, 1 to 2 minutes for medium (the center may still be slightly pink), or until the pork is coated and cooked to your desired degree of doneness.\*
- Turn off the heat.
- Serve the **cooked pork** (including any glaze from the pan) with the **mashed potatoes** and **cooked vegetables**. 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](http://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](http://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

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