

Pork Chops & Pistachio-Brown Butter Sauce

with Sautéed Vegetables & Mashed Potatoes

4 SERVINGS

40-50 MINS

 Blue Apron

blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*



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

Ingredients

Customized ingredients

 4 Boneless, Center-Cut Pork Chops 

SWAPPED FOR:

 4 Steaks 

 1 Lemon

 2 Tbsp Mascarpone Cheese

 1 Tbsp Weeknight Hero Spice Blend¹

 1 ¼ lbs Potatoes

 6 oz Carrots

 1 bunch Mint

 2 oz Salted Butter

 ½ lb Sugar Snap Peas

 1 Shallot

 2 oz Cheddar Cheese Curds

 ¼ cup Roasted Pistachios

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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**.
- Peel the **carrots**, then thinly slice on an angle.
- Peel and thinly slice the **shallot**.
- Pull off and discard the tough string that runs the length of each **snap pea** pod.
- Quarter and deseed the **lemon**.
- Roughly chop the **pistachios**.
- Pick the **mint** leaves off the stems.



2 Cook & mash the potatoes

- Add the **diced potatoes** to the pot of boiling water. Cook 17 to 19 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **cheese curds**, **mascarpone**, and a drizzle of **olive oil**; season with salt and pepper. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced carrots** and **sliced shallot**. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **prepared peas**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened.
- Transfer to a bowl. Add the **juice of 2 lemon wedges** and a drizzle of **olive oil**. Taste, then season with salt and pepper if desired.
- Wipe out the pan.



4 Cook the pork

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



↻ CUSTOMIZED STEP 4 If you chose Steaks

- Pat the **steaks** dry with paper towels; season on all sides with salt, pepper, and the **spice blend**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare (125°F), 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.

5 Make the pan sauce & serve your dish

- In the pan of reserved fond, heat the **butter** on medium-high until melted.
- Once melted, add the **chopped pistachios**. Cook, stirring constantly, 1 to 2 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted).
- Add $\frac{1}{4}$ **cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 30 seconds to 1 minute, or until combined and the liquid is slightly thickened.
- Turn off the heat; stir in the **juice of the remaining lemon wedges**.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **mashed potatoes** and **cooked vegetables**. Top the pork with the **pan sauce**. Garnish the vegetables with the **mint leaves** (tearing just before adding). Enjoy!



↻ CUSTOMIZED STEP 5 If you chose Steaks

- Make the pan sauce as directed.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **mashed potatoes** and **cooked vegetables**. Top the steaks with the **pan sauce**. Garnish the vegetables with the **mint leaves** (tearing just before adding). Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for pork and steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

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

[f](#) [t](#) [@](#) Share your photos with #blueapron

