

## Ingredients



2 Boneless, Center-Cut Pork Chops



1 Poblano Pepper



¹∕₃ cup Chicken Bone Broth



1 lb Sweet Potatoes



1 oz Salted Butter



1 oz Sliced Pickled Jalapeño Pepper



1 Zucchini



1/4 cup Barbecue Sauce



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

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#### "Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a medium pot 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 sweet potatoes.
- Halve the zucchini lengthwise, then cut crosswise into 1/2-inch pieces.



- Cut off and discard the stem of the poblano pepper. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Roughly chop the jalapeño pepper.
- Thoroughly wash your hands, knife, and cutting board immediately after handling the peppers.

#### 2 Cook & mash the sweet potatoes

- Add the diced sweet 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; 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

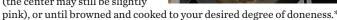
- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the zucchini pieces and sliced poblano pepper; season with salt and pepper. Cook, stirring occasionally, 9 to 10 minutes, or until lightly browned and softened.



- Transfer to a plate and cover with foil to keep warm.
- Wipe out the pan.

## 4 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



· Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

### 5 Make the sauce & serve your dish

- While the pork rests, to the pan of reserved fond, add the barbecue sauce and broth (carefully, as the liquid may splatter). Season with salt and pepper. Cook on medium-high, stirring frequently and scraping up any fond, 2 to 3 minutes, or until combined and the liquid is slightly reduced in volume.
- Turn off the heat. Add the remaining butter; stir until melted and combined. Taste, then season with salt and pepper if desired.
- Slice the **rested pork** crosswise.
- Serve the sliced pork with the mashed sweet potatoes and cooked **vegetables.** Top the pork and sweet potatoes with the **sauce**. Garnish the vegetables with as much of the chopped jalapeño pepper as you'd like, depending on how spicy you'd like the dish to be. Enjoy!

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

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.





