

Seared Pork Chops & Raspberry Mustard Sauce

with Garlic-Herb Rice & Sautéed Vegetables

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients



4 Boneless, Center-Cut Pork Chops



2 Bell Peppers



2 oz Garlic & Herb Spreadable Butter



1 Tbsp Whole Grain Dijon Mustard



1 cup Long Grain White Rice



1 Shallot



¾ cup Grated Parmesan Cheese



1 Tbsp Weeknight Hero Spice Blend¹



¾ lb Asparagus



2 oz Raspberry Jalapeño Spread



1 oz Salted Butter



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¹. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & start the sauce

- Remove the **spreadable butter** from the refrigerator to soften.
- Wash and dry the fresh produce.
- Snap off and discard the tough, woody stem ends of the **asparagus**; halve crosswise.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Peel and finely chop the **shallot**.
- In a bowl, combine the **mustard**, **raspberry spread**, and $\frac{1}{4}$ **cup of water**.



2 Cook & finish 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. Add the **softened butter** and stir until melted and combined. 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 **halved asparagus** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.



Step 3 continued:

- Add the **sliced peppers** and **chopped shallot**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until 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

- 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.



5 Make the pan sauce & serve your dish

- To the pan of reserved fond, add the **sauce** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 1 to 2 minutes, or until heated through.
- Turn off the heat; stir in the **plain butter** until melted and combined.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **finished rice** and **cooked vegetables** on the side. Top the pork with the **pan sauce**. Garnish the vegetables with the **cheese**. 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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