

Southern Pork & Creamy Potato Salad

with Spicy Nectarine

2 OR 4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients



2 Boneless, Center-Cut Pork Chops or 4 for 4 servings



1 Nectarine



1 Tbsp Dijonnaise or 1/4 cup for 4 servings



1 Tbsp Apple Cider Vinegar



3/4 lb Potatoes or 1 1/2 lbs for 4 servings



2 Scallions



2 Tbsps Mayonnaise



1/4 tsp Crushed Red Pepper Flakes



6 oz Green Beans or 3/4 lb for 4 servings



1 Tbsp Light Brown Sugar



1/4 cup Grated Parmesan Cheese



1 Tbsp Southern Spice Blend¹



Serve with Blue Apron wine that has this symbol
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¹. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

COOK ALONG WITH



"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**.
- Cut off and discard any stem ends from the **green beans**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve, pit, and small dice the **nectarine**.
- In a bowl, combine the **sugar**, **vinegar**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; whisk until the sugar has dissolved. Add the **diced nectarine**; toss to coat.



2 Make the potato salad

- Add the **diced potatoes** to the pot of boiling water and cook 13 to 15 minutes *or 14 to 16 minutes if you're cooking 4 servings*, or until slightly tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add the **dijonnaise**, **sliced green tops of the scallions**, **mayonnaise**, and **half the cheese**. Stir to combine. Taste, then season with salt and pepper if desired.



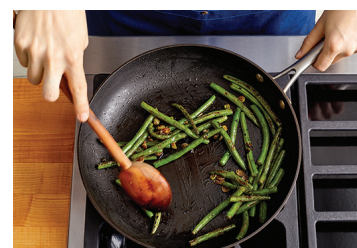
3 Cook the pork

- Meanwhile, pat the **pork** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- In a medium pan *or a large pan if you're cooking 4 servings* (nonstick, if you have one), 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.



4 Cook the green beans

- While the pork rests, in the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **green beans** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Turn off the heat.



5 Slice the pork & serve your dish

- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **cooked green beans** and **potato salad**. Top the pork with the **spicy nectarine**. Garnish the green beans with the **remaining cheese**. Enjoy!



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



Try it on
the grill

This recipe provides cooking instructions for your stove or oven, but it can also be prepared on the grill! Scan this QR code for helpful tips on how to adjust cooking times and adapt this recipe.



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.

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