

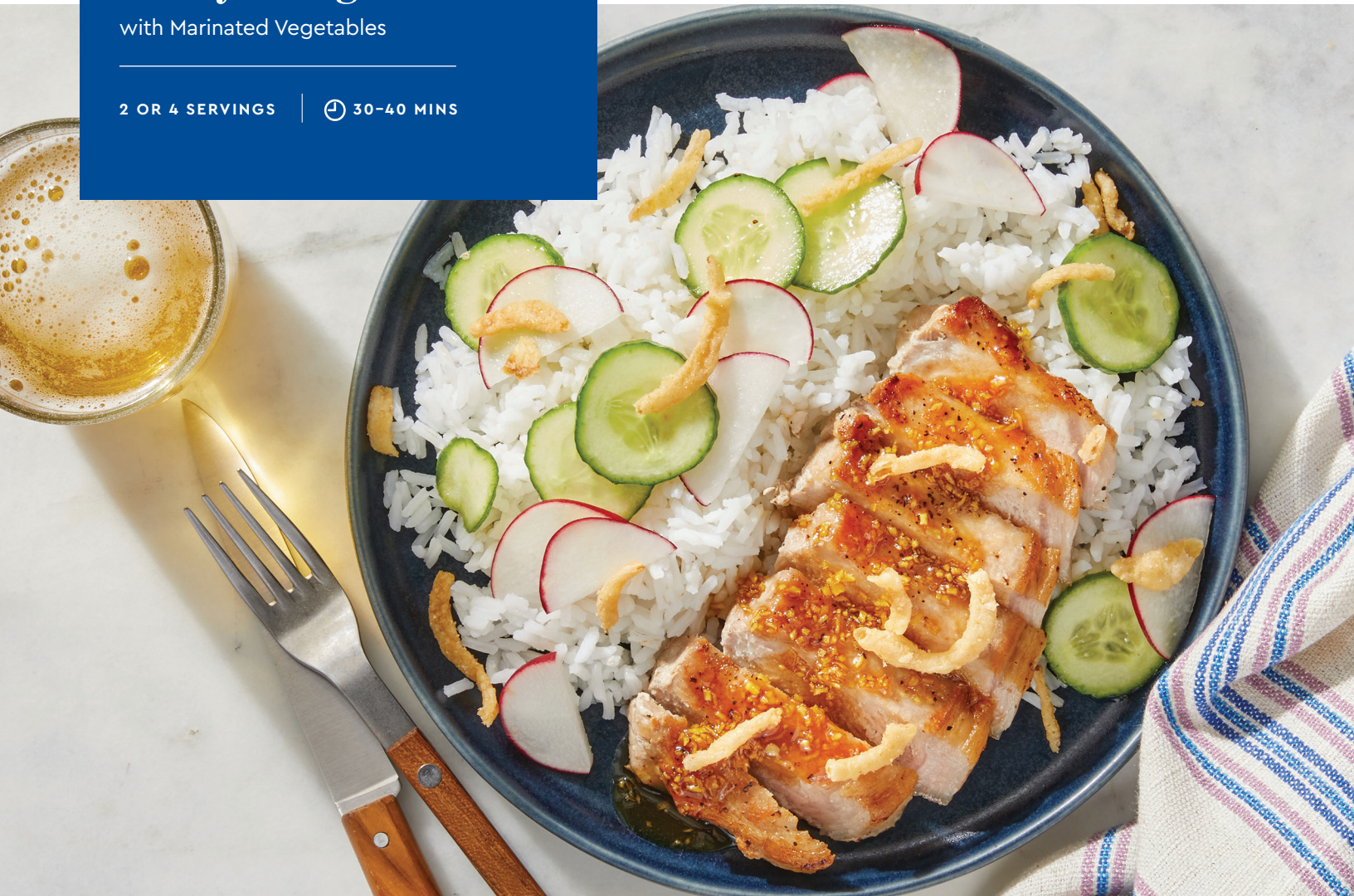
Seared Pork Chops & Soy-Ginger Sauce

with Marinated Vegetables

2 OR 4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients



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



2 Persian Cucumbers or 4 for 4 servings



1 Tbsp Sugar



1 Tbsp Vegetarian Ponzu Sauce



½ cup Long Grain White Rice or 1 cup for 4 servings



3 oz Radishes or 6 oz for 4 servings



2 Tbsps Soy Glaze or 3 Tbsps for 4 servings



1 Tbsp Rice Vinegar or 2 Tbsps for 4 servings



1 piece Ginger



⅓ cup Crispy Onions



1 Tbsp Mirin¹



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

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. salted cooking wine

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & start the sauce

- Wash and dry the fresh produce.
- Thinly slice the **cucumbers** into rounds.
- Halve the **radishes** lengthwise, then thinly slice crosswise.
- Peel the **ginger**; finely chop to get 2 tablespoons (you may have extra). Place in a bowl; add the **soy glaze**, **ponzu sauce**, and **2 tablespoons of warm water**. Season with salt and pepper. Whisk to combine.



2 Cook 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 **1 cup of water** or **2 cups of water** if you're cooking 4 servings. 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. Cover to keep warm.



3 Marinate the vegetables

- Meanwhile, in a large bowl, combine the **sugar**, **mirin**, **vinegar**, and a drizzle of **olive oil**. Season with salt and pepper; stir until the sugar has dissolved.
- Add the **sliced cucumbers** and **sliced radishes**. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



4 Cook the pork

- Pat the **pork** dry with paper towels. Season with salt and pepper on both sides.
- 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.



5 Finish the sauce & serve your dish

- Add the **sauce** (carefully, as the liquid may splatter) to the pan of reserved fond. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until slightly thickened. Turn off the heat.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **cooked rice** and **marinated vegetables** (including any liquid). Top the pork with the **finished sauce**. Garnish with the **crispy onions**. 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 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](#) [i](#) [@](#) Share your photos with #blueapron



062722, 2PRE08/2PRE24