

# Seared Pork Chops & Peach Pan Sauce

with Pimento Cheese Mashed Potatoes

2 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](https://blueapron.com) for ingredients (denoted with an  icon) and instructions tailored to you.\*

## Ingredients

Customized ingredients


 2 Boneless, Center-Cut Pork Chops 


SWAPPED FOR:

 2 Boneless, Skinless Chicken Breasts 


 1 Peach

 1 Tbsp Sherry Vinegar

 ¾ lb Potatoes

 ½ lb Broccoli

 2 Scallions

 1 Tbsp Light Brown Sugar

 2 cloves Garlic

 1 oz Sliced Roasted Red Peppers

 2 oz White Cheddar Cheese

 1 Tbsp Southern Spice Blend<sup>1</sup>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)



**10 - 15** PersonalPoints<sup>™</sup>  
range per serving

Now your Points value is personalized to YOU! It could be between 10-15 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

If you customized this recipe, your PersonalPoints may differ from what's above.

To learn more about the (NEW!) WW PersonalPoints<sup>™</sup> program, visit [www.ww.com](https://www.ww.com). The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

<sup>1</sup>. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper  
\*Ingredients may be replaced and quantities may vary.

Learn more at [blueapron.com/pages/wellness](https://blueapron.com/pages/wellness)



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**.
- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once.
- Grate the **cheese** on the large side of a box grater.
- Roughly chop the **peppers**.
- Cut off and discard the bottom  $\frac{1}{2}$  inch of the **broccoli** stem; cut the broccoli into small florets.
- Halve, pit, and medium dice the **peach**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.



## 2 Make the pimento cheese mashed potatoes

- Add the **diced potatoes** and **smashed garlic cloves** 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 the **grated cheese**, **chopped peppers**, **half the spice blend**, and a drizzle of **olive oil**.
- 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 broccoli

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **broccoli florets** in an even layer; season with salt and pepper. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add  $\frac{1}{4}$  **cup of water** (carefully, as the liquid may splatter). Loosely cover the pan with foil and cook, stirring occasionally, 3 to 4 minutes, or until the broccoli is softened and the water has cooked off.
- Transfer to a bowl; cover with foil to keep warm.



## 4 Cook the pork

- Pat the **pork** dry with paper towels; season on both sides with salt, pepper, and the **remaining 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 Chicken

- Pat the **chicken** dry with paper towels; season on both sides with salt, pepper, and the **remaining spice blend**.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.\*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board.

## 5 Make the peach pan sauce & serve your dish

- Heat the pan of reserved fond on medium-high until hot (if the pan seems dry, add a drizzle of olive oil).
- Add the **diced peach** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **sugar**, **vinegar** (carefully, as the liquid may splatter), and  $\frac{1}{4}$  **cup of water**. Season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until most of the water has cooked off and the peach is softened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **pimento cheese mashed potatoes** and **cooked broccoli**. Top the pork and potatoes with the **peach pan sauce**. Garnish with the **sliced green tops of the scallions**. Enjoy!



### CUSTOMIZED STEP 5 If you chose Chicken

- Make the peach pan sauce and serve your dish as directed, using the **cooked chicken** (instead of pork).

\*The USDA recommends a minimum safe cooking temperature of 145°F for pork and 165°F for chicken.