

Hoisin-Glazed Pork Chops

with Roasted Broccoli & Aromatic Rice

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients*



4 Boneless, Center-Cut Pork Chops



1/3 cup East Asian-Style Sautéed Aromatics



2 Tbsps Vegetarian Ponzu Sauce



1 tsp Black & White Sesame Seeds



1 cup Long Grain White Rice



1 oz Salted Butter



1 Tbsp Rice Vinegar



1 lb Broccoli



1/4 cup Hoisin Sauce



1 Tbsp Sesame Oil



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the glaze

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the **broccoli**. Cut off and discard the bottom 1/2 inch of the stem; cut the broccoli into small florets.
- In a bowl, combine the **ponzu sauce**, **hoisin sauce**, and **vinegar**.



2 Cook the rice

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, **sautéed aromatics**, 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.



3 Roast the broccoli

- Meanwhile, line a sheet pan with foil.
- Place the **broccoli florets** on the foil. Drizzle with the **sesame oil** and season with salt and pepper; toss to coat.
- Roast 10 to 12 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



4 Cook the pork & serve your dish

- Meanwhile, pat the **pork** dry with paper towels. Season with salt and pepper on both sides.
- In a large pan (nonstick, if you have one), heat **1 tablespoon of olive oil** on medium-high until hot.
- Add the **seasoned pork**. Cook 4 to 5 minutes, or until lightly browned. Flip and cook 3 minutes.
- Add the **glaze** (carefully, as the liquid may splatter) and **butter**. Cook, frequently spooning the mixture over the pork, 1 to 2 minutes for medium (the center may still be slightly pink), or until coated and cooked to your desired degree of doneness.* Turn off the heat.
- Serve the **cooked pork** (including any glaze from the pan) with the **cooked rice** and **roasted broccoli**. Garnish with the **sesame seeds**. 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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