

Cajun-Style Pork & Farro Salad

with Pepper Sour Cream

2 OR 4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



Ingredients*



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



2 cloves Garlic



2 Scallions



1 Tbsp Cajun Spice Blend¹



½ cup Semi-Pearled Farro or 1 cup for 4 servings



2 stalks Celery or 4 for 4 servings



¼ cup Sour Cream or ½ cup for 4 servings



2 ears of Corn or 4 for 4 servings



½ oz Pickled Peppadew Peppers or 1 oz for 4 servings



1 Tbsp Hot Sauce or 2 Tbsps for 4 servings



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



4 - 12

PersonalPoints™ range per serving

Now your Points value is personalized to YOU! It could be between 4-12 Points. Scan the barcode to see yours!

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



STANDARD RECIPE



CUSTOMIZED

Scan these barcodes in your WW app to track PersonalPoints. Wine is not included in PersonalPoints calculations.

To learn more about the (NEW!) WW PersonalPoints™ program, visit 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.

¹ Smoked Paprika, Ground Yellow Mustard, Onion Powder, Garlic Powder, Whole Dried Oregano, Whole Dried Thyme & Cayenne Pepper
*Ingredients may be replaced and quantities may vary.

Hey, Chef! If you chose to increase the serving size for this recipe, look for specialized directions in italics in the steps below.

WW member? Try these WW pro-tips: Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Counting PersonalPoints? Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating. To learn more about WW's Points program, visit ww.com.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Cook the farro

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **farro** and cook, uncovered, 18 to 20 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



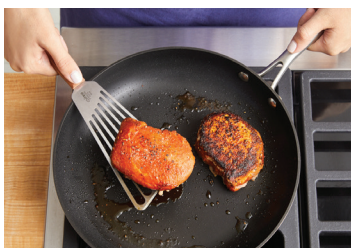
2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Peel and roughly chop **2 cloves of garlic**.
- Small dice the **celery**.
- Remove any husks and silks from the **corn**; cut the kernels off the cobs.
- In a bowl, combine the **diced celery and corn kernels**.
- Roughly chop the **peppers**; place in a separate bowl. Add the **sour cream**; season with salt and pepper. Stir to combine.



3 Cook the pork

- Pat the **pork** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- 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.



Step 3 continued:

- 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 through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

4 Cook the vegetables

- While the pork rests, in the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced white bottoms of the scallions and chopped garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **prepared celery and corn**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- Turn off the heat.



5 Finish the farro & serve your dish

- To the pot of **cooked farro**, add the **cooked vegetables** and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Stir to combine.
- Taste, then season with salt and pepper if desired.
- Slice the **rested pork** crosswise.
- Serve the **finished farro** topped with the **sliced pork and pepper sour cream**. Garnish with the **sliced green tops of the scallions**. 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

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