

#### Ingredients\*

**Customized ingredients** 



2 Boneless, Center-Cut Pork Chops 🔄

SWAPPED FOR:



2 Steaks 😉



1/4 cup Grated Parmesan Cheese



1 Tbsp Light Brown Sugar



3/4 lb Potatoes



2 cloves Garlic



1/4 cup Sour Cream



1 oz Salted Butter

6 oz Green Beans



1 ½ tsps Calabrian Chile Paste



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

# Cook along on the app

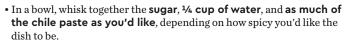
The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



#### "Alexa, find Blue Apron recipes."

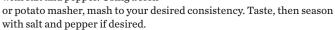
# 1) Prepare the ingredients & start the sauce

- Fill a medium pot 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 and roughly chop 2 cloves of garlic.
- · Cut off and discard any stem ends from the green beans.



#### Cook & mash the potatoes

- Add the diced potatoes and half the chopped garlic 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 sour cream and 2 teaspoons of olive oil; season with salt and pepper. Using a fork



• Cover to keep warm.

# 3 Cook the green beans

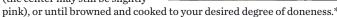
- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the green beans in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.



- Add the remaining chopped garlic and 2 tablespoons of water (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until the green beans are softened and the water has cooked off.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- · Wipe out the pan.

# 4 Cook the pork

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



• 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 Steaks

- Pat the **steaks** dry with paper towels; season with salt and pepper on all sides.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare (125°F), 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

- · To the pan of reserved fond, add the sauce (carefully, as the liquid may splatter). Cook, stirring constantly and scraping up any fond, 2 to 3 minutes, or until slightly thickened.
- Turn off the heat; stir in the butter until melted and combined. Taste, then season with salt and pepper if desired.
- Slice the rested pork crosswise.
- Serve the sliced pork with the mashed potatoes and cooked green beans. Top the pork with the finished sauce. Garnish the potatoes with the cheese. Enjoy!

# **CUSTOMIZED STEP 5** If you chose Steaks

- Finish the sauce as directed in Step 5.
- Find the lines of muscle (or grain) on the rested steaks; slice crosswise against the grain.
- Serve the sliced steaks with the mashed potatoes and cooked green beans. Top the steaks with the finished sauce. Garnish the potatoes with the cheese. Enjoy!



\*The USDA recommends a minimum safe cooking temperature of 145°F for pork and steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness. To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your Produced in a facility that processes crustacean shellfish,





egg, fish, milk, peanuts, soy, tree nuts, and wheat.