

Pan-Seared Pork & Mashed Potatoes

with Calabrian-Brown Sugar Pan Sauce

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients*


Customized ingredients


 2 Boneless, Center-Cut Pork Chops 

SWAPPED FOR:

 2 Steaks 


 ¼ cup Grated Parmesan Cheese


 1 Tbsp Light Brown Sugar


 ¾ lb Potatoes

 2 cloves Garlic

 ¼ cup Sour Cream

 6 oz Green Beans

 1 oz Salted Butter

 1 ½ tsps Calabrian Chile Paste



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & start the sauce

- 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 and roughly chop **2 cloves of garlic**.
- Cut off and discard any stem ends from the **green beans**.
- In a bowl, whisk together the **sugar**, $\frac{1}{4}$ **cup of water**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be.



2 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 or potato masher, mash to your desired consistency. Taste, then season with salt and pepper if desired.
- 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 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 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.

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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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