

Lemon-Caper Pork

with Garlic Mashed Potatoes & Roasted Broccoli

4 SERVINGS

20-30 MINS

 **Blue Apron**
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Ingredients*



4 Boneless, Center-Cut Pork Chops



1 lb Broccoli



¼ cup Grated Parmesan Cheese



1 Tbsp Weeknight Hero Spice Blend¹



1 ¼ lbs Potatoes



1 Tbsp Capers



½ cup Cream



2 cloves Garlic



1 Lemon



2 oz Salted Butter



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¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the broccoli

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.
- Line a sheet pan with foil.
- Cut off and discard the bottom $\frac{1}{2}$ inch of the **broccoli** stem; cut the broccoli into small florets.
- Place on the sheet pan. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat; arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, medium dice the **potatoes**.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.



3 Cook & mash the potatoes

- Add the **diced potatoes** and **half the chopped garlic** to the pot of boiling water and cook 17 to 19 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot.
- Add the **cream**. Using a fork or potato masher, mash to your desired consistency.



4 Cook the pork

- Meanwhile, pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- In a large 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.



5 Make the sauce & serve your dish

- To the pan of reserved fond, add the **capers** and **remaining chopped garlic**; season with salt and pepper. Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **butter** and **lemon juice** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 1 to 2 minutes, or until thoroughly combined and the butter is melted.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **mashed potatoes** and **roasted broccoli**. Top the pork with the **sauce**. Garnish the broccoli with the **cheese**. 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.

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