

Ingredients*



4 Boneless, Center-**Cut Pork Chops**



1 lb Broccoli



1/4 cup Grated Parmesan Cheese



1 Tbsp Weeknight Hero Spice Blend¹



1 1/4 lbs Potatoes



1 Tbsp Capers



½ cup Cream



2 cloves Garlic



1 Lemon



2 oz Salted Butter



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

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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."

Prepare & roast the broccoli

- Place an oven rack in the center of the oven; preheat to 450°F.
- 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.
- Line a sheet pan with foil.
- Cut off and discard the bottom 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.



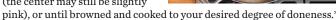
3 Cook & mash the potatoes

- 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



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

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





Produced in a facility that processes crustacean shellfish,