

Seared Pork Chops & BBQ Sauce

with Mashed Potatoes

2 SERVINGS

⌚ 30-40 MINS



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Ingredients*



2 Boneless, Center-Cut Pork Chops



1 Red Onion



¼ cup Barbecue Sauce



1 Zucchini



½ oz Pickled Peppadew Peppers



2 ½ Tbsps Chicken Demi-Glace



¾ lb Potatoes



1 oz Salted Butter



⅓ cup Crispy Onions



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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**.
- Halve the **zucchini** lengthwise, then cut crosswise into $\frac{1}{2}$ -inch pieces.
- Halve, peel, and thinly slice the **onion**.
- Roughly chop the **peppers**.



2 Cook & mash the potatoes

- Add the **diced potatoes** 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 **half the butter** and a drizzle 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 vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **zucchini pieces** and **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until lightly browned and softened.
- Transfer to a plate and 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.



5 Make the sauce & serve your dish

- To the pan of reserved fond, add the **barbecue sauce** and **demi-glace** (carefully, as the liquid may splatter). Season with salt and pepper. Cook on medium-high, stirring frequently and scraping up any fond, 30 seconds to 1 minutes, or until combined and the liquid is slightly reduced in volume.
- Turn off the heat. Add the **remaining butter**; stir 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 vegetables**. Top the pork and potatoes with the **sauce**. Garnish the vegetables with the **crispy onions** and **chopped peppers**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for pork.

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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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