

Ingredients*

Customized ingredients



2 Boneless, Center-Cut Pork Chops 😉



2 Boneless, Skinless Chicken Breasts 🖨



2 tsps Gochujang



1 Tbsp Weeknight Hero Spice Blend¹



1 lb Sweet Potatoes



2 cloves Garlic



1 Tbsp Apple Cider Vinegar



6 oz Green Beans



1/4 cup Barbecue Sauce



1/3 cup Crispy Onions



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

Cook along on the app

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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 sweet potatoes

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- · Line a sheet pan with foil.
- Halve the sweet potatoes lengthwise, then cut crosswise into 1/2-inch pieces.
- Transfer to 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 22 to 24 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.

2 Prepare the remaining ingredients

- · Meanwhile, cut off and discard any stem ends from the green beans.
- Peel and roughly chop 2 cloves of garlic.
- In a bowl, combine the barbecue sauce and as much of the gochujang as you'd like, depending on how spicy you'd like the dish to be.



3 Cook the pork

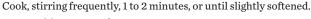
- Pat the pork dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side for medium (the center may still be slightly pink), or until browned 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.

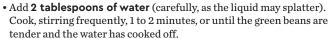
CUSTOMIZED STEP 3 If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the seasoned chicken. Cook 6 to 7 minutes per side, or until browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board.

4 Cook the green beans

- In the pan of reserved fond, heat a drizzle of olive oil on medium-high until hot.
- Add the green beans in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the chopped garlic; season with salt and pepper.





• Turn off the heat. Stir in the vinegar until combined.

5 Finish & serve your dish

- Slice the **rested pork** crosswise.
- Serve the sliced pork with the roasted sweet potatoes and cooked green beans. Top the pork with the spicy barbecue sauce. Top the green beans with the crispy onions. Enjoy!



CUSTOMIZED STEP 5 If you chose Chicken

Finish and serve your dish as directed, using the cooked chicken (instead of pork).



Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat. Blue Apron, LLC, New York, NY 10005



*The USDA recommends a minimum safe cooking temperature of 145°F for pork and 165°F for chicken.