

Spicy BBQ Pork Chops

with Roasted Sweet Potatoes & Sautéed Green Beans

2 SERVINGS

30-40 MINS


 **Blue Apron**
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Ingredients*


Customized ingredients



2 Boneless, Center-Cut Pork Chops 

SWAPPED FOR:



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



¼ cup Barbecue Sauce



⅓ cup Crispy Onions



Serve with Blue Apron wine that has this symbol
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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.



4 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. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add **2 tablespoons of water** (carefully, as the liquid may splatter). Cook, stirring frequently, 1 to 2 minutes, or until the green beans are tender and the water has cooked off.
- 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!



5 CUSTOMIZED STEP 5 If you chose Chicken

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

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

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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