

Lemon-Caper Pork

with Mashed Potatoes & Broccoli

4 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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Ingredients*



4 Boneless, Center-Cut Pork Chops



1 lb Broccoli



1 Lemon



5 Tbsps Chicken Demi-Glaze



1 ¼ lbs Potatoes



1 Shallot



1 oz Salted Butter



¼ tsp Crushed Red Pepper Flakes



2 cloves Garlic



1 Tbsp Capers



2 Tbsps Mascarpone Cheese



1 Tbsp Italian Seasoning¹



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1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- 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.
- Medium dice the **potatoes**.
- Cut off and discard the bottom $\frac{1}{2}$ inch of the **broccoli** stem; cut the broccoli into small florets.
- Peel and finely chop the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **lemon** crosswise; squeeze the juice into a bowl, straining out the seeds.



2 Cook & mash the potatoes

- Add the **diced potatoes** 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 **mascarpone** 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 Roast the broccoli

- Meanwhile, line a sheet pan with foil.
- Transfer the **broccoli florets** to the foil. Drizzle with **olive oil** and season with salt, pepper, the **Italian seasoning**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Toss to coat and arrange in an even layer.
- Roast 14 to 16 minutes, or until tender when pierced with a fork.
- Remove from the oven.



4 Cook & slice the pork

- Meanwhile, pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- In a large pan, heat **1 tablespoon 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.
- Slice the **rested pork** crosswise.



5 Make the pan sauce & serve your dish

- In the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped shallot**, **chopped garlic**, and **capers**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- Add the **lemon juice** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 30 seconds to 1 minute, or until most of the liquid has cooked off.
- Add the **demi-glaze** (carefully, as the liquid may splatter) and $\frac{1}{4}$ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the liquid is slightly reduced in volume.
- Turn off the heat; stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.
- Serve the **sliced pork** with the **mashed potatoes** and **roasted broccoli**. Top the pork and potatoes with the **pan sauce**. Enjoy!



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

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

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