

## Ingredients\*



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



1 lb Broccoli



1 Lemon



5 Tbsps Chicken Demi-Glace



1 ¼ lbs Potatoes



1 Shallot



1 oz Salted Butter



1/4 tsp Crushed Red Pepper Flakes



2 cloves Garlic



1 Tbsp Capers



2 Tbsps Mascarpone Cheese



1 Tbsp Italian Seasoning<sup>1</sup>



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

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<sup>1.</sup> Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

<sup>\*</sup>Ingredients may be replaced and quantities may vary.



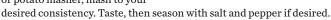
#### "Alexa, find Blue Apron recipes."

## Prepare the ingredients

- 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.
- Medium dice the potatoes.
- Cut off and discard the bottom 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



· 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



- · 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-glace (carefully, as the liquid may splatter) and 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 Produced in a facility that processes crustacean shellfish



