

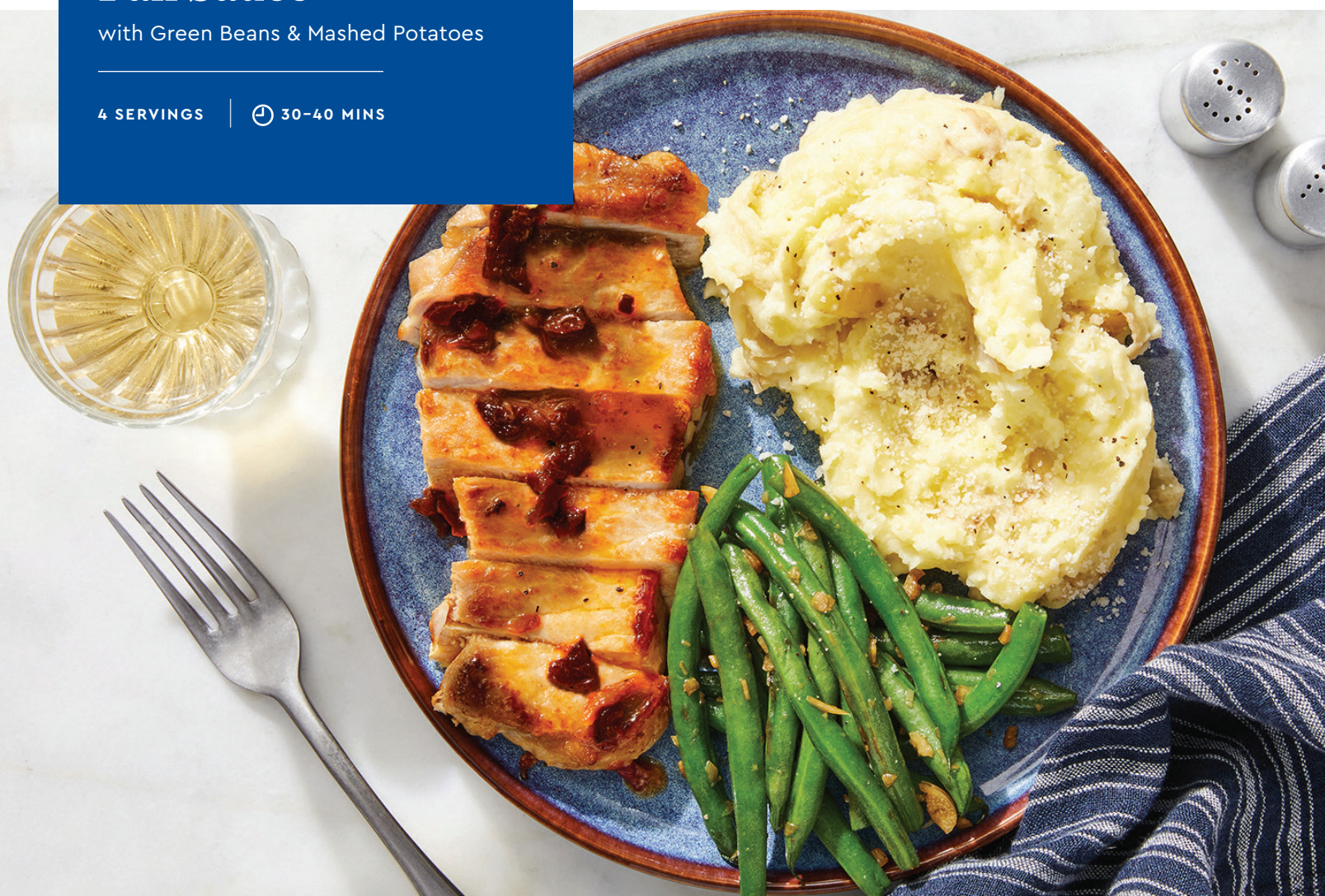
# Pork & Fig-Butter Pan Sauce

with Green Beans & Mashed Potatoes

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**  
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## Ingredients\*



4 Boneless, Center-Cut Pork Chops



2 cloves Garlic



2 oz Salted Butter



¼ tsp Crushed Red Pepper Flakes



¾ lb Green Beans



4 Dried Turkish Figs



2 Tbsps Fig Spread



1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



1 ¼ lbs Potatoes



4 Tbsps Crème Fraîche



1 Tbsp Verjus Rouge



Serve with Blue Apron wine that has this symbol  
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<sup>1</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley  
\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & start the sauce

- 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**.
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard any stem ends from the **green beans**.
- Roughly chop the **dried figs**.
- In a bowl, whisk together the **fig spread**, **half the verjus**, and  $\frac{1}{3}$  **cup of hot water**; stir in the **chopped figs**.



## 2 Cook & mash the potatoes

- Add the **diced potatoes** and **half the chopped garlic** to the pot of boiling water. 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 **crème fraîche**; 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 & finish the green beans

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **green beans** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.



## Step 3 continued:

- Add the **remaining chopped garlic**, **2 tablespoons of water** (carefully, as the liquid may splatter), and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring occasionally, 2 to 3 minutes, or until the green beans are softened and the water has cooked off.
- Turn off the heat. Stir in the **remaining verjus** until combined.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.

## 4 Cook the pork

- Pat the **pork** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- 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 Finish the sauce & serve your dish

- To the pan of reserved fond, add the **sauce** (carefully, as the liquid may splatter). Cook on medium-high, stirring constantly and scraping up any fond, 2 to 3 minutes, or until slightly thickened.
- Turn off the heat and stir in the **butter** 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 green beans**. Top the pork with the **finished sauce**. 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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