

Seared Pork Chops & Cheesy Mashed Potatoes

with Roasted Carrots & Maple-Sage Pan Sauce

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients


 4 Boneless, Center-Cut Pork Chops 

SWAPPED FOR:

 4 Steaks 

 4 oz White Cheddar Cheese


 1 Tbsp Weeknight Hero Spice Blend¹

 1 ¼ lbs Potatoes

 1 bunch Sage

 1 Tbsp Apple Cider Vinegar

 ¾ lb Carrots

 1 oz Salted Butter

 2 Tbsps Maple Syrup



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 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**.
- Grate the **cheese** on the large side of a box grater.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 2-inch pieces.
- Pick the **sage** leaves off the stems; discard the stems, then thinly slice the leaves.



2 Make the cheesy mashed potatoes

- Add the **diced potatoes** 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 **grated cheese** 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.



3 Roast the carrots

- Meanwhile, line a sheet pan with foil.
- Place the **carrot pieces** on the foil. Drizzle with **olive oil** and season with salt, pepper, and **half the spice blend**. Toss to coat; arrange in an even layer.
- Roast 16 to 18 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



4 Cook the pork

- Meanwhile, pat the **pork** dry with paper towels. Season on both sides with salt, pepper, and the **remaining spice blend**.
- In a large 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 4 If you chose Steaks

- Meanwhile, pat the **steaks** dry with paper towels. Season on all sides with salt, pepper, and the **remaining spice blend**.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook, turning occasionally, 8 to 10 minutes for medium-rare (125°F), 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 Make the pan sauce

- Heat the pan of reserved fond on medium-high until hot.
- Add the **maple syrup**, **sliced sage leaves**, and **vinegar** (carefully, as the liquid may splatter). Season with salt and pepper. Cook, stirring frequently and scraping up any fond, 30 seconds to 1 minute, or until slightly thickened.
- Turn off the heat. Stir in the **butter** until melted and combined. Taste, then season with salt and pepper if desired.



6 Slice the pork & serve your dish

- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **roasted carrots** and **cheesy mashed potatoes**. Top the pork with the **pan sauce**. Enjoy!



CUSTOMIZED STEP 6 If you chose Steaks

- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **roasted carrots** and **cheesy mashed potatoes**. Top the steaks with the **pan sauce**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for pork and steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

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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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