

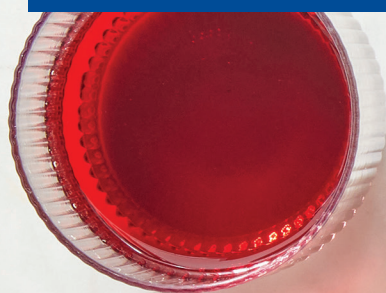
Seared Pork Chops & Fried Rosemary

with Mashed Potatoes & Sherry-Butter Pan Sauce

4 SERVINGS

30-40 MINS


 **Blue Apron**
blueapron.com



Ingredients*


Customized ingredients



4 Boneless, Center-Cut Pork Chops 

SWAPPED FOR:



4 Boneless, Skinless Chicken Breasts 



1 bunch Rosemary



2 Tbsps Sherry Vinegar



2 cloves Garlic



2 Zucchini



2 oz Salted Butter



3/4 lb Carrots



1 1/4 lbs Potatoes



1/4 cup Cream



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven 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.
- Peel the **carrots**. Halve lengthwise; cut crosswise into 2-inch pieces.
- Quarter the **zucchini** lengthwise, then cut crosswise into 1-inch pieces.
- Medium dice the **potatoes**.
- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once.
- Pick the **rosemary** leaves off the stems.



2 Roast the vegetables

- Line two sheet pans with foil.
- Transfer the **carrot pieces** and **zucchini pieces** to the sheet pans. Drizzle each with **olive oil**; season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 19 to 21 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook & mash the potatoes

- Meanwhile, add the **diced potatoes** and **1 smashed garlic clove** 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 **cream** 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.



4 Fry the rosemary

- Meanwhile, in a large pan, heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a rosemary leaf sizzles immediately when added, add the **rosemary leaves**. Cook, stirring constantly, 1 to 2 minutes, or until lightly browned and crispy.
- Leaving any oil in the pan, transfer to a paper towel-lined plate; immediately season with salt.



5 Cook the pork

- Pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- To the pan of **reserved rosemary oil**, add a drizzle of **olive oil**; heat 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 5 If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- To the pan of **reserved rosemary oil**, add a drizzle of **olive oil**; heat 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.

6 Make the pan sauce & serve your dish

- To the pan of reserved fond, add the **vinegar** (carefully, as the liquid may splatter), **remaining smashed garlic clove**, and **2 tablespoons of water**. Cook on medium-high, stirring constantly and scraping up any fond, 30 seconds to 1 minute, or until combined. Turn off the heat.
- Carefully discard the **garlic clove**. 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 **roasted vegetables** and **mashed potatoes**. Top the pork and potatoes with the **pan sauce**. Garnish the pork with the **fried rosemary**. Enjoy!



↺ CUSTOMIZED STEP 6 If you chose Chicken

- Make the pan sauce 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.

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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.

Blue Apron, LLC, New York, NY 10005

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