

Harissa-Glazed Pork over Farro

with Zucchini, Tomatoes & Peppers


2 SERVINGS

⌚ 35-45 MINS


 **Blue Apron**
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Ingredients*


 2 Boneless, Center-Cut Pork Chops

 1 Zucchini


 ½ cup Tzatziki¹

 2 tsp Honey


 ½ cup Semi-Pearled Farro


 4 oz Grape Tomatoes

 1 Tbsp Red Wine Vinegar

 2 Tbsp Sliced Roasted Almonds

 2 cloves Garlic

 ½ oz Pickled Peppadew Peppers

 1 ½ Tbsp Red Harissa Paste

 1 Tbsp Za'atar Seasoning²



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¹ cucumber-yogurt sauce ² Sumac, Aleppo Pepper, Sesame Seeds, Salt, Thyme & Whole Oregano
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the farro

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **farro** and cook, uncovered, 18 to 20 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot. Cover to keep warm.



2 Prepare the ingredients & make the glaze

- Meanwhile, wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Halve the **tomatoes**.
- Peel and roughly chop **2 cloves of garlic**.
- Roughly chop the **peppers**.
- In a bowl, whisk together the **honey** (kneading the packet before opening), **harissa paste**, and $\frac{1}{4}$ cup of **warm water**.



3 Cook the vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the **halved tomatoes** and **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until the vegetables are softened.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.



4 Cook & glaze the pork

- Pat the **pork** dry with paper towels. Season on both sides with salt, pepper, and enough of the **za'atar** to coat (you may have extra).
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned pork**. Cook 4 to 6 minutes, or until browned. Flip and cook 4 minutes.
- Add the **glaze** (carefully, as the liquid may splatter). Cook, frequently spooning the glaze over the pork, 1 to 2 minutes for medium (the center may still be slightly pink), or until the pork is coated and cooked to your desired degree of doneness.*
- Turn off the heat.



5 Finish the farro & serve your dish

- To the pot of **cooked farro**, add the **cooked vegetables**, **vinegar**, and a drizzle of **olive oil**. Season with salt and pepper; stir to combine.
- Taste, season with salt and pepper if desired.
- Serve the **finished farro** topped with the **glazed pork** (including any glaze from the pan) and **tzatziki**. Garnish with the **chopped peppers** and **almonds**. 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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