

Ingredients*



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



1 Zucchini



½ cup Tzatziki¹



2 tsps Honey



½ cup Semi-Pearled Farro



4 oz Grape Tomatoes



1 Tbsp Red Wine Vinegar



2 Tbsps Sliced **Roasted Almonds**



2 cloves Garlic



1/2 oz Pickled Peppadew Peppers



1 ½ Tbsps Red Harissa Paste



1 Tbsp Za'atar Seasoning²



Cook along



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"Alexa, find Blue Apron recipes."

Cook the farro

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot 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.

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 1/4 cup of warm water.



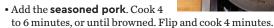
- In a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the sliced zucchini in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add the halved tomatoes and chopped garlic; season with salt and pepper. Cook, stirring 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.

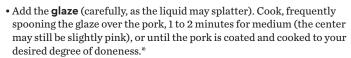
• Pat the **pork** dry with paper

towels. Season on both sides with salt, pepper, and enough of the za'atar to coat (you may have extra).

Cook & glaze the pork

• In the same pan, heat a drizzle of olive oil on medium-high until hot.





• 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

Produced in a facility that processes crustacean shellfish



egg, fish, milk, peanuts, soy, tree nuts, and wheat.