

Pork Chops & Pistachio-Brown Butter Sauce

with Veggies & Mashed Potatoes

4 SERVINGS

45-55 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients


 4 Boneless, Center-Cut Pork Chops 

SWAPPED FOR:

 4 Boneless, Skinless Chicken Breasts 

or

 4 Steaks 


 1 ¾ lbs Potatoes

 6 oz Carrots

 ¾ lb Kale

 1 bunch Mint


 1 Lemon

 2 oz Salted Butter

 2 Tbsps Mascarpone Cheese

 2 oz Cheddar Cheese Curds

 ¼ cup Roasted Pistachios

 1 Tbsp Weeknight Hero Spice Blend¹



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

- 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 the **carrots**, then thinly slice on an angle.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Quarter and deseed the **lemon**.
- Roughly chop the **pistachios**.
- Pick the **mint** leaves off the stems.



2 Cook & mash the 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 **mascarpone**, **cheese curds**, 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. Cover to keep warm.



3 Cook the vegetables

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced carrots**. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly wilted.
- Add $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 3 to 4 minutes, or until the kale is wilted and the water has cooked off.
- Transfer to a bowl. Add the **juice of 2 lemon wedges** and a drizzle of **olive oil**. 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.*



Step 4 continued:

- 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 Chicken

- Pat the **chicken** 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 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.

If you chose Steaks

- Pat the **steaks** dry with paper towels; season on all 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 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 & serve your dish

- In the pan of reserved fond, heat the **butter** on medium-high until melted.
- Once melted, add the **chopped pistachios**. Cook, stirring constantly, 1 to 2 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted).
- Add $\frac{1}{4}$ **cup of water** (carefully, as the liquid may splatter). Cook, stirring frequently and scraping up any fond, 30 seconds to 1 minute, or until combined and the liquid is slightly thickened.
- Turn off the heat; stir in the **juice of the remaining lemon wedges**.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **mashed potatoes** and **cooked vegetables**. Top the pork and potatoes with the **pan sauce**. Garnish the vegetables with the **mint leaves** (tearing just before adding). Enjoy!



CUSTOMIZED STEP 5

If you chose Chicken

- Make the pan sauce and serve your dish as directed, using the **cooked chicken** (instead of pork).

If you chose Steaks

- Make the pan sauce as directed in Step 5.
- Find the lines of muscle (or grain) on the **rested steaks**; slice crosswise against the grain.
- Serve the **sliced steaks** with the **mashed potatoes** and **cooked vegetables**. Top the steaks and potatoes with the **pan sauce**. Garnish the vegetables with the **mint leaves** (tearing just before adding). Enjoy!

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken and 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.

Blue Apron, LLC, New York, NY 10005

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