

Oregano Pork Chops & Fresh Tomato Pan Sauce

with Farro & Zucchini

2 SERVINGS

⌚ 30-40 MINS

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Ingredients*



2 Boneless, Center-Cut Pork Chops



½ cup Semi-Pearled Farro



1 Zucchini



2 cloves Garlic



1 Tbsp Capers



4 oz Grape Tomatoes



2 Tbsps Crème Fraîche



¼ cup Grated Parmesan Cheese



1 tsp Whole Dried Oregano

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*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.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**.
- Roughly chop the **capers**.



2 Cook the farro

- Add the **farro** to the pot of boiling water. Cook, uncovered, 18 to 20 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



3 Cook the zucchini

- Meanwhile, in a large 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 **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Transfer to a plate. 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 **half the oregano**.
- 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.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.



5 Make the sauce

- While the pork rests, in the pan of reserved fond, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **halved tomatoes**; season with salt and pepper. Cook, stirring frequently and pressing on the tomatoes with the back of a spoon, 1 to 2 minutes, or until slightly softened.
- Add the **chopped capers** and **remaining oregano**. Cook, stirring constantly, 30 seconds to 1 minute, or until combined.
- Add $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter). Season with salt and pepper. Cook, stirring constantly and scraping up any fond, 1 to 2 minutes, or until the sauce is thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



6 Finish the farro & serve your dish

- To the pot of **cooked farro**, add the **cooked zucchini, crème fraîche, and half the cheese**. Stir to combine. Taste, then season with salt and pepper if desired.
- Slice the **rested pork** crosswise.
- Serve the **finished farro** topped with the **sliced pork and sauce**. Garnish with the **remaining cheese**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for pork.

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
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