

Pork Chops & Savory Pan Sauce

with Roasted Shishito & Mushroom Farrotto

2 SERVINGS

45-55 MINS

 **Blue Apron**
blueapron.com



Ingredients*



2 Boneless, Center-Cut Pork Chops



1/2 cup Semi-Pearled Farro



4 oz Mushrooms



1 Shallot



2 cloves Garlic



3 oz Shishito Peppers



1/4 cup Grated Parmesan Cheese



2 Tbsps Mascarpone Cheese



1 Tbsp Apple Cider Vinegar



1 Tbsp Verjus Rouge or Red Wine Vinegar



2 Tbsps Vegetarian Worcestershire Sauce



1 Tbsp Weeknight Hero¹



Serve with Blue Apron wine that has this symbol
blueapron.com/wine



14 Points[®] value per serving



Scan this barcode in your WW app to track Points[™]. Wine is not included in Points[™] as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 Points[™]) instead of olive oil (1 Points[™] value per teaspoon) to coat your pan before heating.

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1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & start the sauce

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Peel and finely chop the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Cut the **mushrooms** into bite-sized pieces.
- Cut off and discard the stems of the **peppers**; cut crosswise into 1-inch pieces. Thoroughly wash your hands, knife, and cutting board immediately after handling.
- In a bowl, combine the **worcestershire**, **apple cider vinegar**, and **2 tablespoons of water**.



2 Start the farro

- In a medium pot, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chopped shallot** and **chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the **farro**. Cook, stirring frequently, 1 to 2 minutes, or until toasted and fragrant.
- Add the **verjus or red wine vinegar** (carefully, as the liquid may splatter). Cook, stirring frequently, 30 seconds to 1 minute, or until the liquid has cooked off.
- Carefully add **3 cups of water**; season with salt and pepper. Heat to boiling on high.
- Once boiling, reduce the heat to medium-high and cook, stirring frequently, 24 to 26 minutes, or until the farro is tender and most of the liquid has cooked off.
- Turn off the heat. Cover to keep warm.



3 Roast the vegetables

- Meanwhile, line a sheet pan with foil.
- Place the **mushroom pieces** and **pepper pieces** on the foil. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



4 Cook the pork

- Meanwhile, pat the **pork** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In a medium pan (nonstick, if you have one), heat **2 teaspoons 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 pan sauce

- To the pan of reserved fond, add the **sauce** (carefully, as the liquid may splatter); season with salt and pepper. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until slightly thickened.
- Turn off the heat.



6 Finish the farro & serve your dish

- To the pot of **cooked farro**, add the **roasted vegetables**, **mascarpone**, and **half the parmesan**. Season with salt and pepper; stir to combine. Taste, then season with salt and pepper if desired.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **finished farro**. Top the pork with the **pan sauce**. Garnish with the **remaining parmesan**. 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, sesame, and wheat.
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