

Hot Honey Butter-Glazed Pork

with Mashed Potatoes & Green Beans

2 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients*



2 Boneless, Center-Cut Pork Chops



¾ lb Potatoes



6 oz Green Beans



2 cloves Garlic



4 oz Grape Tomatoes



1 oz Salted Butter



2 ½ Tbsps Chicken Demi-Glace



1 Tbsp Hot Sauce



2 tps Honey



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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*Ingredients may be replaced and quantities may vary.

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COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the glaze

- 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 and roughly chop **2 cloves of garlic**.
- Halve the **tomatoes**.
- Cut off and discard any stem ends from the **green beans**; halve crosswise.
- In a bowl, whisk together the **honey**, **demi-glaze**, **2 tablespoons of water**, and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be.



2 Cook & mash the potatoes

- Add the **diced potatoes** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add **half the butter** and a drizzle of **olive oil**. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired.



3 Cook the vegetables

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**, **halved tomatoes**, and **halved green beans**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and slightly softened.
- Transfer to a bowl. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- Wipe out the pan.



4 Cook the pork & serve your dish

- Pat the **pork** dry with paper towels. Season with salt and pepper on both sides.
- 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) and **remaining butter**. 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.
- Serve the **cooked pork** (including any glaze from the pan) with the **mashed potatoes** and **cooked vegetables**. Enjoy!



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