



Saucy Apricot-Thyme Pork Chops

with Mashed Potatoes & Arugula-Almond Salad

30-40min

2 Servings

Boneless pork chops are a versatile, quick-cooking cut. Here, we season the chops with fresh thyme, then pan-roast them to create a savory, golden-brown crust. The pan drippings combined with broth, chopped garlic, sweet apricot preserves, and butter creates a luscious pan sauce. The pork is served with creamy mashed potatoes and a peppery arugula salad that is tossed in a refreshing tarragon vinaigrette.

What we send

- 3 Yukon gold potatoes
- garlic
- $\frac{1}{4}$ oz fresh tarragon
- 1 oz sliced almonds ¹⁵
- $\frac{1}{4}$ oz fresh thyme
- 12 oz boneless pork chops
- $\frac{1}{2}$ oz apricot preserves
- 1 pkt chicken broth concentrate
- 2 pkts sour cream ⁷
- 3 oz baby arugula

What you need

- kosher salt & pepper
- olive oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- all-purpose flour ¹
- 4 Tbsp butter ⁷

Tools

- medium saucepan
- medium skillet
- potato masher or fork

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1060kcal, Fat 63g, Carbs 40g, Protein 21g



1. Cook potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with **1 teaspoon salt**. Add enough water to cover by 1 inch. Cover and bring to a boil, then uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **1/4 cup cooking water**, then drain potatoes and return to saucepan. Cover to keep warm.



4. Pan-roast pork chops

Pick and finely chop **2 teaspoons thyme leaves**; discard stems. Pat **pork chops** dry; pound to an even $\frac{1}{2}$ -inch thickness, if necessary. Season with **thyme, salt, pepper**, and **$\frac{1}{2}$ teaspoon flour**. Heat **1 tablespoon oil** in same skillet over medium-high. Add pork chops and cook until browned and medium (145°F internally), 3-4 minutes per side (or longer if desired). Transfer to a plate.



2. Make tarragon vinaigrette

Finely chop **1 teaspoon garlic**. Pick and finely chop **1 tablespoon tarragon leaves**; discard stems. In a medium bowl, combine **tarragon, 1 tablespoon oil, 1 1/2 teaspoons vinegar**, and **1/2 teaspoon of the garlic**. Season to taste with **salt** and **pepper**.



5. Make pan sauce

Melt **1 tablespoon butter** in same skillet over medium heat. Add **apricot preserves** and **garlic**; cook until fragrant, about 30 seconds. Whisk in **chicken broth concentrate** and **$\frac{1}{3}$ cup water**, then increase heat to medium-high. Cook, stirring, until sauce is reduced slightly, 1-2 minutes. Return **pork chops and any resting juices** to skillet. Remove from heat; cover to keep warm.



3. Toast almonds

Heat **2 teaspoons oil** in a medium skillet over medium. Add **almonds** and cook, stirring occasionally, until lightly toasted, 2-3 minutes. Transfer to a plate, then season with **salt**.



6. Finish & serve

Return saucepan with **potatoes** to medium heat. Add **sour cream, reserved cooking water**, and **3 tablespoons butter**. Use a potato masher or fork to coarsely mash; season to taste. Transfer **arugula** and **almonds** to bowl with **vinaigrette**; toss to coat. Serve **pork chops** over **mashed potatoes** with **salad** alongside. Spoon **apricot-thyme sauce** over **pork chops**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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