

## Apricot-Dijon Pork Chops

with Roasted Sweet Potato & Brussels



30-40min



2 Servings

Sweet potatoes, Brussels sprouts, and onions mix and mingle on a sheet pan in the oven along with fresh thyme and olive oil. While they do their roasting thing, you sear succulent pork chops and make a tangy, sweet and sour, apricot pan sauce. The end result is a colorful plate that's picture perfect. Cook, relax, and enjoy!

## What we send

• 17

## What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

## Tools

- medium skillet
- rimmed baking sheet

## Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 690kcal, Fat 37g, Carbs 50g, Protein 41g



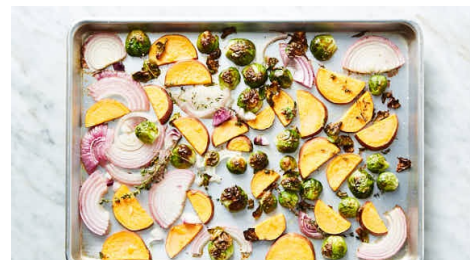
### 1. Prep ingredients

Heat oven to 450°F with a rack in the center. Halve **onion**, then peel and cut into ¼-inch thick slices. Scrub **sweet potato**, trim ends, then halve lengthwise, and cut into ¼-inch thick half moons. Trim ends from **Brussels sprouts** and halve, or quarter if large. Pick **½ teaspoon thyme leaves** from stems and reserve for step 5.



### 4. Cook pork chops

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork chops** and cook until browned and cooked through, 3-4 minutes per side. Transfer pork chops to a plate and cover to keep warm.



### 2. Roast vegetables

On a rimmed baking sheet, toss **onions**, **sweet potatoes**, **Brussels sprouts**, **half of the remaining thyme sprigs** (save rest for own use), **1 ½ tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Roast on center oven rack until vegetables are tender and browned in spots, 20-25 minutes.



### 5. Prep sauce

Meanwhile, in a liquid measuring cup, whisk together **⅓ cup water**, **chicken broth concentrate**, **all of the mustard** and **apricot jam**, **1 tablespoon vinegar**, and **reserved thyme leaves**. Remove **all but ½ tablespoon oil** from skillet, if necessary. Add **garlic** to skillet and return to medium heat; cook, stirring frequently, until fragrant, about 30 seconds.



### 3. Prep pork chops & garlic

Meanwhile, pat **pork chops** dry and pound to an even thickness, if necessary. Season pork chops all over with **salt** and **pepper**. Peel and finely chop **1 large garlic clove**.



### 6. Finish sauce & serve

Stir **broth mixture**, then immediately add to skillet. Bring to a simmer, scraping up browned bits. Simmer until sauce is reduced to ⅓ cup, 2-3 minutes. Stir in **any pork juices** and season to taste with **salt** and **pepper**. Serve **pork chops** with **roasted vegetables** and top with **apricot-Dijon sauce**. Enjoy!