



20-Min: Skillet Provençal Pork

with Blistered Tomatoes & Capers



ca. 20min



2 Servings

Is a 20-minute, one-skillet meal too good to be true? No, it's what we all deserve! This is French cooking made easy. We channel the Provençal flavors we love into sweet corn and fresh tomato sauté with tender quick-cooking pork cutlets, briny capers, and fresh tarragon (the "king" of French herbs).

What we send

- 1 medium yellow onion
- ¼ oz fresh tarragon
- ¼ oz fresh parsley
- 1 pkt Dijon mustard
- 1 oz capers
- 12 oz pkg pork cutlets
- 3 plum tomatoes
- 5 oz corn

What you need

- olive oil
- white wine vinegar (or apple cider vinegar)
- sugar
- kosher salt & ground pepper

Tools

- large skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 39g, Carbs 30g, Protein 39g



1. Prep ingredients

Halve and thinly slice **¾ cup onion** (save rest for own use). Pick **tarragon and parsley leaves** from stems; discard stems. Reserve a few whole leaves for step 6, then coarsely chop remaining tarragon and parsley together.



2. Prep dressing

In a medium bowl, whisk to combine **Dijon mustard, chopped tarragon and parsley, 2 tablespoons oil, 1 tablespoon vinegar, and a pinch of sugar**. Stir in **half of the capers** and season to taste with **salt and pepper**.



3. Cook pork cutlets

Pat **pork cutlets** dry, then season all over with **salt and pepper**.

Heat **1 tablespoon oil** in a large skillet over medium-high. Add pork and cook until browned and cooked through, 2-3 minutes per side. Transfer cooked pork to bowl with **dressing** and turn to coat. Set pork aside to marinate until step 6.



4. Sauté onions & tomatoes

Cut **tomatoes** into 1-inch pieces.

Heat **1 tablespoon oil** in same skillet (no need to wipe out skillet) over medium-high. Add **sliced onions** and tomatoes; season with **salt and pepper**. Cook, shaking skillet occasionally, until tomatoes are lightly browned in spots, 2-3 minutes.



5. Add corn

Stir **corn, remaining capers** and **¼ cup water** into skillet. Cook, scraping up any browned bits from the bottom, until corn is heated through, about 2 minutes. Season to taste with **salt and pepper**.



6. Serve

Spoon **corn, tomatoes, onions** and **capers** onto plates. Place **pork** on top and spoon **any remaining dressing** over. Garnish with **reserved whole tarragon and parsley leaves**. Enjoy!