



BBQ Glazed Berkshire Pork Chops

with Quick Baked Beans & Tomato Salad



20-30min



2 Servings

This recipe screams summer with sticky-sweet BBQ-ed pork chops, smoky baked beans, and peak-of-season tomatoes. Our chops are glazed with a Memphis-style BBQ sauce simmered with apple juice and grainy mustard. The glaze does double duty as the base for super-quick "baked" beans. A simple salad of tomatoes and sliced onions in all you need to round out the meal, except maybe a frosty beer or lem...

What we send

- fresh thyme
- canned cannellini beans
- bone-in pork chops
- barbecue sauce
- yellow onion
- vine-ripened tomatoes
- organic apple juice
- whole grain mustard ¹⁷

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- medium saucepan

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

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

Nutrition per serving

Calories 752kcal, Fat 26g, Carbs 62g, Proteins 51g



1. Season pork

Light a grill if using. **Oil** grill grates. Pick **1¼ teaspoons thyme leaves** from stems (reserve the rest for your own use). Pat **pork chops** dry and season all over with **½ teaspoon each thyme** and **salt** and **several grinds of pepper**. Let sit while you continue.



2. Prep ingredients

Halve, peel, and very thinly slice **¼ of the onion**; finely chop **the rest**. Core and thinly slice **tomato**. Arrange tomato and sliced onion on a plate. Sprinkle with **¼ teaspoon thyme**, season with **salt and pepper**, and drizzle with **oil**.



3. Make BBQ glaze

Heat **1 tablespoon oil** in a medium saucepan on medium-high. Add **chopped onion** and cook, stirring occasionally, until browned, 6-7 minutes. Add **apple juice** and **1 tablespoon sugar** and cook until reduced by **¾**, about 5 minutes. Stir in **BBQ sauce** and **mustard**; simmer until thickened, 1-2 minutes. Spoon **¼ cup of glaze** into a small bowl and reserve for **pork chops**.



4. Make beans

Add **beans and their liquid** and **remaining ½ teaspoon thyme** and cook over medium-high heat until thick and stewy, 5-6 minutes. Cover to keep warm.



5. Grill pork

Preheat a grill pan if using over high. Add **pork**, lower the heat to medium, and grill, turning once or twice until browned and crusty, and almost cooked through, 6-8 minutes.



6. Glaze pork and serve

Brush **pork chops** with **reserved glaze** and grill until caramelized and sticky, turning occasionally, 4-5 minutes more. Rewarm **beans** and add **a few tablespoons water** to loosen, if necessary. Serve **pork chops** with **beans** and **tomato salad**. Enjoy!