



Chili Pork Chops with Double Green Beans

with Smashed Potatoes



50min



2 Servings

| This version of the recipe is customized with double the green beans.

What we send

- 2 russet potatoes
- ¼ oz chili powder
- ¼ oz smoked paprika
- 1 lb green beans
- 12 oz pkg ribeye pork chop
- 2 oz sour cream ⁷
- .35 oz Dijon mustard ¹⁷
- ¼ oz fresh parsley

What you need

- kosher salt & ground pepper
- olive oil
- garlic

Tools

- rimmed baking sheet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 710kcal, Fat 32g, Carbs 57g, Protein 46g



1. Microwave potatoes

Preheat oven to 400°F with a rack in the bottom. Coat half of a rimmed baking sheet with **oil**.

Prick **potatoes** all over with a fork. Place in a microwave-safe dish and microwave on high for 5 minutes. Flip and microwave until soft and easily pierced with a knife, 3-7 minutes (watch closely as microwaves vary). Set potatoes aside until cool to touch, then cut into 2-inch pieces.



4. Cook pork chops

On the empty half of the baking sheet, carefully toss **green beans** with **4 teaspoons oil**, and season with **salt and pepper**. Nestle **pork chops** between the green beans.

Return to bottom oven rack and roast until pork is cooked through and potatoes are browned, about 20 minutes.



2. Smash potatoes

Add **potatoes** to prepared half of the baking sheet. Use the bottom of a cup to smash potatoes; season with **salt** and **pepper**. Drizzle with **oil**.

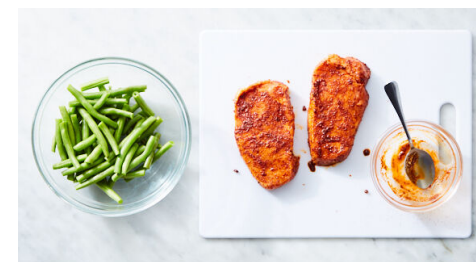
Transfer to bottom oven rack and roast until potatoes are starting to brown, about 10 minutes.



5. Finish & serve

In a small bowl, combine **all of the sour cream**, **Dijon mustard**, and **1 teaspoon water**; season to taste with **salt** and **pepper**.

Pick **parsley leaves** from stems; discard stems. Garnish **pork chops** with parsley leaves, tearing if large. Dollop **potatoes** with **mustard sauce** and sprinkle with some of the remaining **smoked paprika**.



3. Prep ingredients

Meanwhile, finely grate **½ teaspoon garlic** into a small bowl; stir in **1 tablespoon oil**, **1 teaspoon each of chili powder and smoked paprika**, and **¼ tsp salt**.

Trim **green beans**, if desired.

Pat **pork chops** dry and season with **salt** and **pepper**; rub all over with **garlic paste**.



6. Serve

Enjoy!