



## Saucy Pork Chops

with Broccoli & Cheesy Garlic Bread



30-40min



2 Servings

Tender skillet seared pork chops smothered in sauce is always a good thing—especially when it's a rich tomato sauce, that is flavored with sautéed onions and a hint of spice from crushed red pepper flakes. And what's the best side for a saucy dish? Bread of course! We took it to the next level pairing the pork with cheesy-toasty garlic bread. Cook, relax, and enjoy!

## What we send

- boneless pork chops
- yellow onion
- tomato passata
- garlic
- broccoli crowns
- crushed red pepper flakes
- 1,6
- 7

## What you need

- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- large skillet
- meat mallet (or heavy skillet)
- rimmed baking sheet

## Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 810kcal, Fat 38g, Carbs 66g, Protein 52g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Halve, peel, and thinly slice **all of the onion**. Peel **2 large garlic cloves**; finely chop **1 clove**, leave **remaining clove** whole. Cut **broccoli** into 1-inch florets. Split **ciabatta** in half horizontally. Thinly slice **cheese**.



### 4. Roast broccoli & bread

While sauce cooks, on a rimmed baking sheet, toss **broccoli**, **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Arrange on one side of the baking sheet; arrange **bread** cut side-down on other side of the baking sheet. Roast on center oven rack until broccoli is almost tender, and bread is lightly toasted, about 10 minutes.



### 2. Cook pork chops

Pat **pork chops** dry and trim any excess fat. Using a meat mallet, pound to ¼-inch thickness, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add pork chops and cook until browned on one side, about 2 minutes. Flip pork chops and cook, about 1 minute more. Transfer to a plate and cover to keep warm.



### 5. Finish cheesy bread

Flip **bread** and rub cut side with **reserved whole garlic clove**. Drizzle with **oil** and top with **cheese**. Return to center oven rack and bake until **broccoli** is tender and cheese is melted and browned in spots, about 5 minutes.



### 3. Cook sauce

Add **onion**, **½ tablespoon oil**, and a **¼ teaspoon salt** to skillet over medium-high, and cook, covered, stirring occasionally, until softened and browned, about 5 minutes. Uncover, and add **chopped garlic** and **a pinch of the crushed red pepper**; cook until fragrant, 1 minute. Stir in **tomato sauce**, **½ cup water**, **¼ teaspoon sugar**, and **½ teaspoon salt**. Bring to a boil.



### 6. Finish & serve

Add **pork chops** and **any juices** to skillet with **sauce**. Reduce heat to medium and cook, covered, until sauce is slightly thickened, 3-5 minutes. Season to taste with **salt** and **pepper**. Serve **saucy pork chops** with a **drizzle of oil** alongside **broccoli** and **cheesy bread** for sopping up the **sauce**. Enjoy!