

MARLEY SPOON



Caramelized Onion Pork Chop

with Egg Noodles & Zesty Green Beans



30-40min



2 Servings

This plate brings some serious flavor to the table. Pan-roasted ribeye pork chops are topped with caramelized onions and served with crisp green beans tossed with briny capers and fresh tarragon. Buttery egg noodles are just waiting to soak up the delectable pan sauce.

What we send

- 1 red onion
- 1 oz capers
- ¼ oz fresh tarragon
- ½ lb green beans
- 12 oz pkg ribeye pork chop
- ¼ oz steak seasoning
- 1 pkt turkey broth concentrate
- 6 oz egg noodles ^{2,3}

What you need

- olive oil
- sugar
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)
- butter ¹

Tools

- medium skillet
- medium saucepan

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 59g, Carbs 81g, Protein 52g



1. Caramelize onions

Thinly slice **all of the onion**; finely chop **2 tablespoons onion**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions, ½ teaspoon sugar, and a pinch each of salt and pepper**. Cook, stirring often, until browned; add **1 tablespoon water** to scrape up browned bits, every so often, 12-15 minutes. Transfer to a bowl. Wipe out skillet and reserve for step 4.



4. Cook pork

Pat **pork chops** dry and season all over with **all of the steak seasoning**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add pork and cook until well browned, but not cooked through, about 2 minutes per side. Transfer to a plate. Pour off and discard **any fat**.



2. Make vinaigrette

Meanwhile, bring a medium saucepan of **salted water** to a boil. Coarsely chop **capers**. Pick **tarragon leaves** from stems, discard stems and finely chop **1 tablespoon leaves**. In a medium bowl, stir to combine **chopped tarragon, chopped onions, capers, 2 tablespoons oil, and 1 tablespoon vinegar**. Season to taste with **salt and pepper**.



5. Make sauce

Return **caramelized onions** to skillet; stir in **broth concentrate, ¾ cup water, and 1 teaspoon vinegar**. Return **pork chops** to skillet. Bring **sauce** to a simmer and cook over medium-high, turning chops halfway through, until sauce is thickened and pork is cooked through to medium (145°F internally), about 5 minutes. Swirl in **1 tablespoon butter**, then season to taste.



3. Cook & dress green beans

Trim **green beans**, then cut into 1-inch pieces. Add to boiling water and cook until bright green and crisp-tender, about 3 minutes. Using tongs, transfer green beans to bowl with **vinaigrette**, and toss to coat. Season to taste with **salt and pepper**. Reserve saucepan with water over low heat for step 6.



6. Cook noodles & serve

While **sauce** simmers, return water in reserved saucepan to a boil; add **noodles** and cook until tender, about 6 minutes. Drain **noodles**, return to saucepan, and toss with **1 tablespoon butter**; season to taste with **salt and pepper**. Spoon **noodles** onto plates, then top with **pork chops** and **sauce**. Serve **green beans** alongside. Enjoy!