

DINNERLY



Pan-Roasted Pork Chops & Bacon Succotash

with Basil Aioli



30min



2 Servings

Pork chops AND bacon in one dish? No, you're not seeing double, we're just being extra. Perfectly browned ribeye pork chops couldn't pair better with a bacon succotash, aka a lightly sautéed vegetable medley. This one really knows how to sing with edamame, green beans, corn, and jammy tomatoes. Dollop on a basil pesto aioli and go to town. We've got you covered!

WHAT WE SEND

- 2 scallions
- ½ lb green beans
- 1 plum tomato
- 4 oz pkg thick-cut bacon
- 12 oz pkg ribeye pork chop
- 2 oz basil pesto ⁷
- 2½ oz corn
- 2½ oz edamame ⁶
- 2 oz mayonnaise ^{3,6}

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- butter ⁷
- apple cider vinegar (or vinegar of your choice)

TOOLS

- medium skillet

ALLERGENS

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1100kcal, Fat 79g, Carbs 22g, Protein 66g

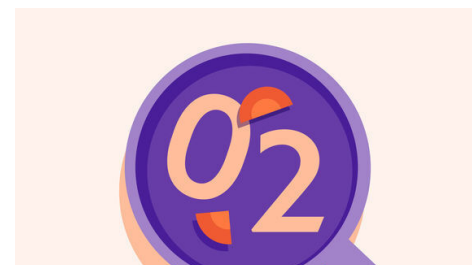


1. Prep ingredients

Trim **scallions** and thinly slice, keeping dark greens separate. Finely chop **2 teaspoons garlic**. Cut **green beans** into ¾-inch pieces. Cut **tomato** into ½-inch pieces. Cut **bacon** into ½-inch pieces.

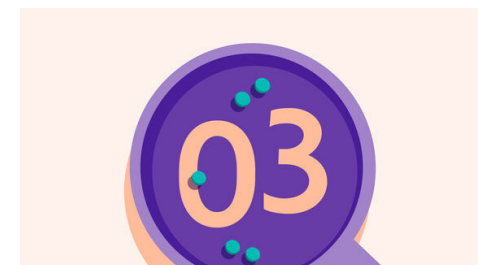
Pat **pork** dry; season all over with **salt** and **pepper**.

In a small bowl, whisk together **pesto** and **mayonnaise**; set aside until ready to serve.



2. Cook pork

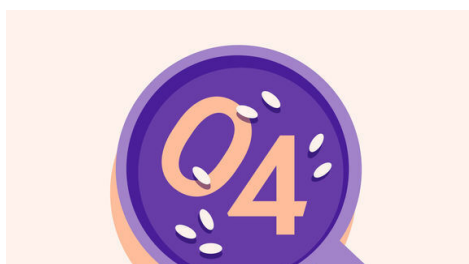
Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **pork** (it should sizzle vigorously). Cook until golden brown and medium (145°F internally), 2–3 minutes per side (or longer if desired). Transfer to a plate; cover with foil to keep warm.



3. Cook bacon & aromatics

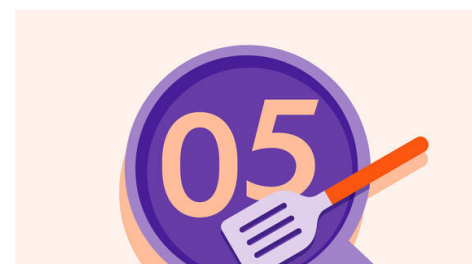
Add **bacon** to same skillet and cook over medium-high heat, stirring occasionally, until golden brown and crisp, 3–4 minutes.

Add **scallion whites** and **light greens** and **chopped garlic**; cook until softened, about 1 minute. Scrape up any browned bits from bottom of skillet.



4. Add veggies

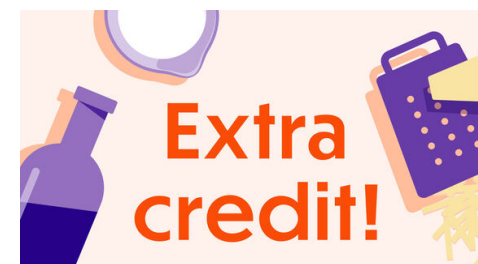
Add **green beans**, **corn**, and **edamame**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are softened, 4–5 minutes. Add **tomatoes** and **a pinch of salt**; cook until tomatoes have slightly broken down and begun to release liquid, 1–2 minutes.



5. Finish & serve

Add **any pork resting juices**, **scallion dark greens**, **1 tablespoon each of butter and water**, and **1 teaspoon vinegar**; remove from heat. Rapidly stir until creamy; season to taste with **salt** and **pepper**. Thinly slice **pork**, if desired.

Serve **pork chops** with **basil aioli** and **succotash**. Enjoy!



6. Check us out!

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