



Ribeye Pork Chops & Roasted Cauliflower

with Charred Scallions & Homemade Romesco



30-40min



2 Servings

Romesco, originating in Northern Spain, is a flavorful sauce traditionally served with fish. But why limit ourselves? Here we pair it with juicy pork chops and roasted cauliflower. Roasted red peppers get chopped up along with salted almonds and fresh parsley then stirred together with vinegar, garlic, and olive oil. Once the cauliflower is almost ready, we crank up the heat and quickly broil the pork.

What we send

- 1 head cauliflower
- 4 oz roasted red peppers
- ½ oz fresh parsley
- 1 oz salted almonds ¹⁵
- garlic
- 5 scallions
- 12 oz pkg ribeye pork chops

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar

Tools

- rimmed baking sheet
- microplane or grater

Allergens

Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 52g, Carbs 19g, Protein 44g



1. Roast cauliflower

Preheat oven to 425°F with rack in the upper third.

Cut **cauliflower** into 1-inch florets; toss with **2 tablespoons oil** on a rimmed baking sheet and season with **salt** and **pepper**. Roast until **cauliflower** is tender and just starting to brown, 15-20 minutes.



4. Prep pork chops

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



2. Prep ingredients

Finely chop **roasted red peppers**. Pick **parsley leaves** from stems and finely chop. Finely chop **almonds**. Grate **1 clove garlic** into a medium bowl. Trim ends from **scallions**.



5. Broil pork chops

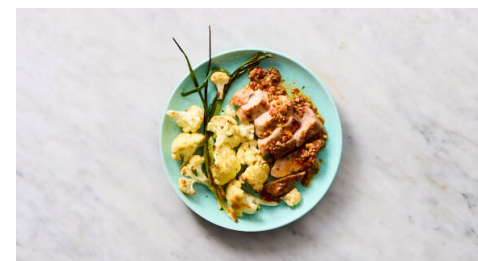
Switch oven to broil. Nestle **pork chops** between **cauliflower**. Broil on upper rack until pork starts to brown, about 4 minutes. (Watch closely as broilers vary.) Stir cauliflower.

Scatter **scallions** over **cauliflower** and continue to broil until **pork** is golden (an instant-read thermometer should read 145°F) and scallions are charred in spots, 4-6 minutes.



3. Make romesco

Combine **peppers**, **parsley**, and **almonds** on the cutting board and continue chopping until a coarse paste forms. Transfer **mixture** to bowl with **garlic**. Add **2 tablespoons oil** and **1½ teaspoons vinegar**; stir to combine. Season to taste with **salt** and **pepper**.



6. Finish & serve

Divide **cauliflower**, **scallions**, and **pork chops** between two plates and top with **romesco**. Season with **a few grinds of pepper** and drizzle with **olive oil**. Enjoy!