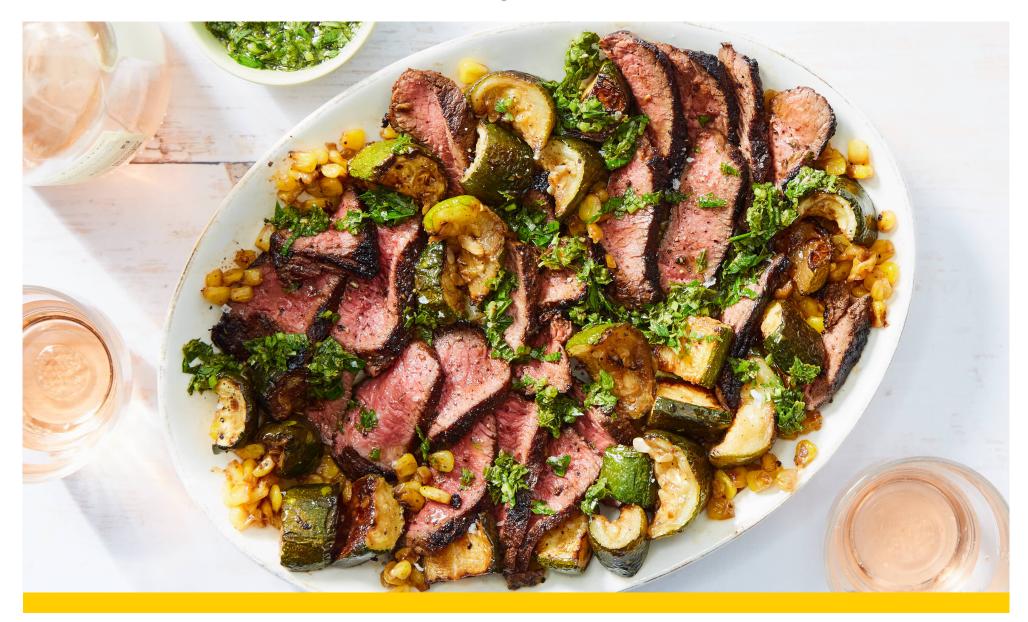
# MARLEY SPOON



# **Coffee Rubbed Pork Chop & Chimichurri**

with Zucchini Corn Agrodolce





We're breaking out the big flavors for tonight's dinner! Ground espresso makes for a mind-blowing pork rub, adding a subtle sweet acidity and earthy flavor. This buzzed-up pork choppairs perfectly with an herby chimichurri sauce. Even the sweet corn and zucchini side gets a boost on this plate thanks to a vinegar and brown sugar glaze known as an agrodolce-a tangy-sweet Italian-style sauce.

#### What we send

- ¼ oz espresso powder
- ¼ oz chili powder
- 2 oz dark brown sugar
- ½ oz tamari soy sauce 1
- 12 oz pkg ribeye pork chop
- 2 zucchini
- 2½ oz corn
- · 2 oz chimichurri sauce

# What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)

#### **Tools**

- · rimmed baking sheet
- medium skillet

#### **Allergens**

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

#### **Nutrition per serving**

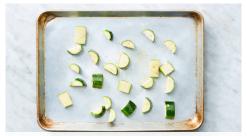
Calories 740kcal, Fat 50g, Carbs 28g, Protein 40g



### 1. Rub pork chops

In a medium bowl, stir to combine 2 teaspoons each of espresso powder and oil and 1 teaspoon each of chili powder, brown sugar, tamari, black pepper, and salt.

Pat **pork chops** dry, then add to bowl; turn pork and rub with seasoning until well coated. Set pork aside at room temperature until step 5.



# 2. Prep & broil zucchini

Preheat broiler with a rack in the upper third.

Trim ends from **zucchini**, then halve lengthwise and cut crosswise into 1½-inch thick half-moons.

On a rimmed baking sheet, toss zucchini with **1 tablespoon oil** and season with **salt** and **pepper**. Broil zucchini on upper oven rack until browned in spots, about 5 minutes (watch closely as broilers vary).



3. Broil zucchini & corn

Add **corn** and **a pinch of salt** to baking sheet with **zucchini**; carefully toss to combine.

Broil on upper rack until zucchini and corn are speckled with browned spots, about 4 minutes. Remove from oven and carefully toss with **2 tablespoons vinegar** and **1 tablespoon brown sugar**. Return to oven and broil until liquid is syrupy and reduced by half, 2-3 minutes (watch closely).



#### 4. Season chimichurri

Add **chimichurri** to a small bowl and season to taste with **salt** and **pepper**.



# 5. Cook pork chops

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **pork** (should sizzle vigorously) and cook until golden brown and medium (145°F internally) or longer if desired, 2-3 minutes per side. Transfer to a cutting board to rest.



6. Finish & serve

Thinly slice **pork chops**, if desired.

Serve **pork chops** with **chimichurri** spooned on top, and **zucchini corn agrodolce** alongside. Enjoy!