



Coffee Rubbed Pork Chop & Chimichurri

with Zucchini Corn Agrodolce



20-30min



2 Servings

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 chop pairs 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.



4. Season chimichurri

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



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).



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!