

MARLEY SPOON



Seared Pork Chop & Roasted Fall Veggie Frites

with Savory Mustard Pan Sauce



20-30min



2 Servings

We're turning tonight's dinner into a restaurant-worthy dinner. When it comes to cooking the perfect pork chop, it's all about a hot, heavy skillet and plenty of salt and pepper on the meat. We pair the juicy seared pork chops with a creamy pan sauce and a side of roasted carrots, parsnips, and green beans. Roasting the veggies brings out the sweetness and adds a crisp-tender bite. It's the perfect plate!

What we send

- 1 carrot
- 1 parsnip
- ½ lb green beans
- ¼ oz fresh parsley
- 1 oz cream cheese ¹
- 12 oz pkg ribeye pork chop
- 1½ oz pkt Worcestershire sauce ²
- 1 pkt Dijon mustard

What you need

- olive oil
- all-purpose flour (or gluten-free alternative)
- kosher salt & ground pepper
- butter ¹

Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 650kcal, Fat 36g, Carbs 35g, Protein 40g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Place a rimmed baking sheet on center rack to preheat. Scrub **carrots** and **parsnip**, then cut into 2-inch long fries (about ¼-inch thick). Trim stem ends from **green beans**. Pick and coarsely chop **parsley leaves**; discard stems. Set **cream cheese** out to soften at room temperature until step 5.



2. Season veggie frites

In a medium bowl, toss **carrots, parsnips**, and **green beans** with **2 tablespoons oil** and **1 tablespoon flour**. Season with **salt** and **pepper**.



3. Roast veggie frites

Carefully transfer **seasoned veggies** to preheated baking sheet and spread to an even layer. Roast on center oven rack until, flipping veggies halfway through, veggies are deeply browned and slightly crisp, 15-20 minutes total. Carefully toss roasted veggies with **half of the chopped parsley**.



4. Sear pork chops

Pat **pork** dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add pork (it 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.



5. Make pan sauce

Immediately add **1 tablespoon butter** and **1 teaspoon flour** to same skillet. Cook, stirring, until flour is lightly toasted, about 30 seconds. Add **Worcestershire sauce** and **⅓ cup water**. Bring to a simmer. Cook until slightly thickened, about 1 minute. Whisk in **softened cream cheese** and **½ teaspoon Dijon** until combined. Season to taste with **salt** and **pepper**.



6. Finish & serve

Thinly slice **pork chops**, if desired. Serve **pork** with **pan sauce** spooned over top with **veggie frites** alongside and garnish with **remaining chopped parsley**. Enjoy!