



Pork Chop with Red Wine Vinegar Pan Sauce

with Potatoes & Brussels Sprouts



ca. 20min



2 Servings

This bistro-style meal is made for busy nights thanks to our easy potato hack and a quick and elegant pan sauce. We pre-cook potatoes in the microwave and broil them with Brussels sprouts until golden brown, then toss in ranch seasoning. We sprinkle fresh green parsley on top, and voilà!

What we send

- 2 potatoes
- ½ lb Brussels sprouts
- 12 oz pkg ribeye pork chop
- ½ oz honey
- ¼ oz fresh parsley
- ¼ oz ranch seasoning ⁷
- garlic

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷
- all-purpose flour (or gluten-free alternative)
- red wine vinegar

Tools

- microwave
- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 920kcal, Fat 55g, Carbs 61g, Protein 45g



1. Prep potatoes

Preheat broiler with rack in upper third. Scrub **potatoes**, then cut into 1-inch pieces. Place in a medium microwave-safe bowl; cover with a damp paper towel. Microwave until just tender, about 5 minutes. Transfer potatoes to a rimmed baking sheet and toss with **2 tablespoons oil** and **a pinch each of salt and pepper**. Broil on top rack until lightly browned, about 4 minutes (watch closely).



4. Start pan sauce

Reduce skillet heat to medium. Add **garlic**, **1 tablespoon butter**, and **½ teaspoon flour**. Cook, stirring, until butter is melted and garlic is fragrant, about 30 seconds. Add **¼ cup water** and bring to a simmer, stirring and scraping up bits from the bottom of skillet.



2. Broil Brussels sprouts

Meanwhile, halve or quarter **Brussels sprouts** (depending on size). Finely chop **2 teaspoons garlic**. Add Brussels sprouts to rimmed baking sheet with **potatoes**; toss with **1 tablespoon oil** and **a pinch each of salt and pepper**. Return to top rack and broil until potatoes and Brussels are browned and tender, flipping vegetables halfway through, 8-10 minutes total (watch closely).



5. Finish pan sauce

Stir in **honey** and **1 teaspoon red wine vinegar**. Season to taste with **salt** and **pepper**. If necessary, thin sauce by stirring in **1 tablespoon water** at a time. Reduce heat to medium-low. Return **pork** and **any juices** to skillet. Simmer pork in pan sauce to warm through, about 1 minute.



3. Cook 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 plate.



6. Finish & serve

Coarsely chop **parsley leaves and stems**. Toss **potatoes** and **Brussels sprouts** with **ranch seasoning** and **1 tablespoon butter** directly on baking sheet until butter is melted and veggies are nicely coated. Transfer **veggies** to plates alongside **pork**. Spoon **pan sauce** over the **pork** and garnish with **parsley**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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