



## Pork Chop with Honey-Garlic 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. Sweet honey and punchy garlic come together to make a deeply flavorful pan sauce. We sprinkle fresh green parsley on top, and voilà!



## What we send

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

## What you need

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