

MARLEY SPOON



Peak Season! Pork Chops & Fall Veggies

with Sautéed Apples & Onions



30-40min



2 Servings

Dijon is the capital of Burgundy, France—a region famous for their stellar wines. It is fitting that their namesake mustard would include a touch of dry white wine. We use this luxe ingredient as a coating for buttery roasted veggies, served alongside juicy ribeye pork chops.

What we send

- ½ lb Brussels sprouts
- garlic
- 1 sweet potato
- 1 red onion
- 1 apple
- ¼ oz fresh thyme
- 12 oz pkg ribeye pork chop
- 1 pkt turkey broth concentrate
- ¼ oz Dijon mustard

What you need

- butter ¹
- olive oil
- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)
- apple cider vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- medium skillet

Cooking tip

It's peak season for Brussels sprouts and sweet potato, which means they're at their most delicious!

Allergens

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

Nutrition per serving

Calories 870kcal, Fat 48g, Carbs 64g, Protein 44g



1. Prep veggies

Preheat oven to 450°F with a rack in the center. Set **2 tablespoons butter** out to soften. Trim ends and any brown outer leaves from **Brussels sprouts**, then halve lengthwise (or quarter, if large). Finely chop **1 teaspoon garlic**. Scrub **sweet potato**, halve lengthwise, and slice crosswise into ¼-inch half-moons.



2. Roast veggies

On a rimmed baking sheet, toss **sweet potatoes** and **Brussels sprouts** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center rack until tender and browned in spots, 15-18 minutes. Using a spatula, toss veggies on baking sheet with **1 teaspoon Dijon mustard**, **chopped garlic**, and **softened butter**. Roast on center oven rack until garlic is fragrant, 2-3 minutes.



3. Prep sauce ingredients

Meanwhile, halve and thinly slice **half of the onion** (save rest for own use). Pick and finely chop **2 teaspoons thyme leaves**, discarding stems. Quarter **apple**, discard core and stem, and thinly slice crosswise.



4. Season & cook pork

Pat **pork** dry and season all over with **salt**, **pepper**, and **half of the chopped thyme**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork and cook until browned and cooked through, 3-4 minutes per side. Transfer to a plate.



5. Cook apples & onions

Heat **1 tablespoon oil** in same skillet over medium-high. Add **apples** and **onions**. Cook, stirring, until tender, 4-5 minutes (reduce heat if browning too quickly). Stir in **1 teaspoon flour**; cook, about 30 seconds. Add **broth concentrate**, **⅓ cup water**, and **1 teaspoon vinegar**. Cook over medium heat until sauce is reduced by half, 1-2 minutes. Season with **salt** and **pepper**.



6. Finish pork & serve

Return **pork and any resting juices** to skillet. Cook over medium heat, basting pork with **sauce**, until warmed through, about 1 minute. Transfer **pork, apples, and onions** to plates, and serve with **roasted veggies** alongside. Spoon **any remaining pan sauce** from skillet over top of **pork** and sprinkle with **remaining chopped thyme**. Enjoy!