

# DINNERLY



## Brown Sugar-Rubbed Pork Chop with Roasted Potatoes & Green Beans



30-40min



2 Servings

Comfort food: it's what's for dinner. Tonight's dinner features a brown sugar and chili powder rub, which is where all the magic happens. We're using it to coat a pork chop for the perfect ratio of sweet and savory, crusty exterior. We top it off with a creamy gravy for ultimate comfort in every bite. We've got you covered!

### WHAT WE SEND

- 1 russet potato
- ½ lb green beans
- 1 pkt turkey broth concentrate
- 2 oz dark brown sugar
- 12 oz pkg ribeye pork chop
- ¼ oz chili powder

### WHAT YOU NEED

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

### TOOLS

- rimmed baking sheet
- medium ovenproof skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 860kcal, Fat 47g, Carbs 65g, Protein 43g



#### 1. Prep ingredients

Preheat oven to 450°F with racks in the center and lower third.

Scrub **potatoes**, then cut into ½-inch thick wedges. Trim ends from **green beans**.

Finely chop **1 teaspoon garlic**.

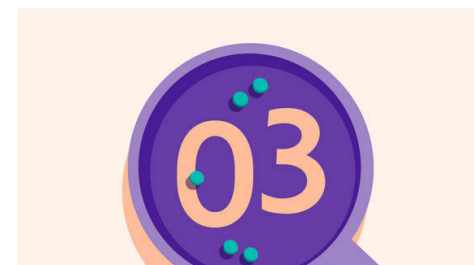
In a liquid measuring cup, stir to combine **broth concentrate** and ½ cup hot tap water.



#### 2. Roast potatoes & rub pork

On a rimmed baking sheet, toss **potatoes** with **1 tablespoon oil** and a **pinch each of salt and pepper**. Roast on lower oven rack until tender, about 15 minutes.

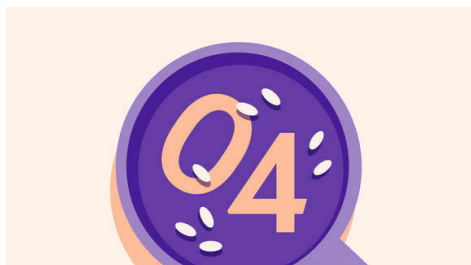
In a small bowl, stir to combine **2 tablespoons brown sugar**, **1 teaspoon each of chili powder and salt**, and a **few grinds of pepper**. Sprinkle all over **pork**, pressing to help seasoning adhere.



#### 3. PORK CHOP VARIATION

Lightly **oil** a medium ovenproof skillet, then add **pork**.

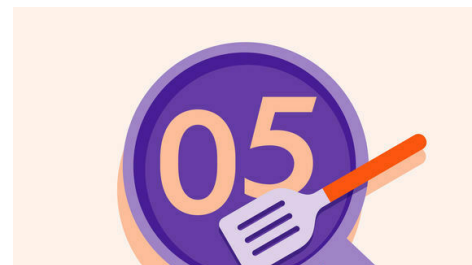
Roast on center oven rack until pork is just firm to the touch and reaches an internal temperature of 145°F, flipping halfway through, 12–15 minutes. Transfer pork to a cutting board. Reserve skillet for step 5.



#### 4. Roast green beans

After 15 minutes, use a spatula to gently release **potatoes** from baking sheet and push to one side. Add **green beans** to open side; drizzle with **1 teaspoon oil** and season with a **pinch each of salt and pepper**.

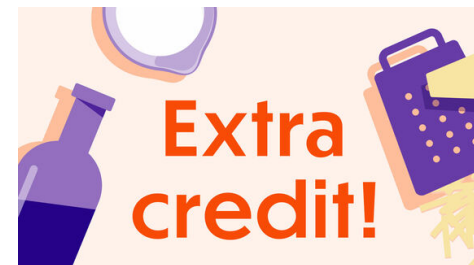
Roast on lower oven rack until green beans are tender and potatoes are golden brown, about 10 minutes.



#### 5. Make gravy & serve

Heat **1 tablespoon oil** in reserved skillet over medium. Add **chopped garlic** and **2 teaspoons flour**; cook, stirring, until fragrant, about 30 seconds. Stir in **broth mixture**. Bring to a boil; cook until liquid is slightly thickened, 2–3 minutes. Off heat, whisk in **1 tablespoon butter**.




Spoon **gravy** over **pork**. Serve **potatoes and green beans** alongside. Enjoy!



#### 6. Jump on the gravy train!

The thickening component of gravy is roux, a mixture of liquid fat—like melted butter or oil—and flour. Use a rubber spatula or whisk to stir flour into the hot skillet until a golden paste forms. Whisk in broth mixture, constantly stirring to avoid lumps. Want that glistening glow? Whisk in 1 tablespoon butter or heavy cream before serving for gravy that's rich and smooth as silk.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

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