

# MARLEY SPOON



## Pan-Seared Pork Chop & Mashed Potatoes

with Rosemary Gravy & Roasted Green Beans



30-40min



2 Servings

This is a perfect depiction of meat and potatoes. Here, we pan-roast juicy pork chops, seasoned simply with salt, pepper, and fresh aromatic rosemary. The pork is served with creamy mashed potatoes, homemade gravy, and crisp roasted green beans.



## What we send

- 2 potatoes
- ½ lb green beans
- 1 shallot
- ¼ oz fresh rosemary
- 12 oz pkg ribeye pork chop
- garlic
- 1 pkt turkey broth concentrate

## What you need

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

## Tools

- medium saucepan
- medium skillet
- rimmed baking sheet
- potato masher or fork

## Allergens

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

## Nutrition per serving

Calories 730kcal, Fat 35g, Carbs 59g, Protein 44g



### 1. Cook potatoes

Preheat oven to 450°F with a rack in the center. Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan with **1 teaspoon salt** and add enough water to cover by 1 inch. Cover and bring to a boil, then uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**, then drain potatoes and return to saucepan. Cover to keep warm off heat.



### 4. Roast green beans & pork

On empty side of baking sheet with **pork**, toss **green beans** and **shallots** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until pork reaches an internal temperature of 145°F, about 5 minutes. Transfer to a plate. Return green beans to center rack and roast until tender and browned in spots, about 5 minutes more. Smash **1 large garlic clove**.



### 2. Prep veggies & pork rub

Trim ends from **green beans**. Cut **shallot** through the root end into quarters and separate into wedges. Pick and finely chop **1 teaspoon rosemary leaves**, discarding stems. In a small bowl, combine **half of the rosemary**, **¾ teaspoon salt**, and **a few grinds of pepper**.



### 5. Mash potatoes, prep gravy

Meanwhile, heat **potatoes** in saucepan over medium. Add **1 tablespoon butter** and mash using a potato masher or fork, adding **1 tablespoon reserved water or milk** at a time, as needed to reach desired consistency. Season to taste with **pepper**; cover to keep warm. In a liquid measuring cup, whisk **turkey broth concentrate**, **½ cup water**, and **½ teaspoon vinegar**.



### 3. Brown pork chops

Pat **pork chops** dry, then season all over with **rosemary-salt blend**. Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add pork chops (should sizzle vigorously) and cook until browned, 2-3 minutes per side. Transfer pork to one side of a rimmed baking sheet. Reserve skillet with **1 tablespoon of the pan drippings** for step 6.



### 6. Make gravy & serve

Heat reserved skillet over medium-high. Add **garlic** and **remaining rosemary**. Cook until fragrant, 1 minute; discard garlic. Whisk in **½ tablespoon flour** until smooth, then add **broth mixture**. Cook, whisking, until slightly thickened, 1-2 minutes; season to taste. Serve **pork chops** with **mashed potatoes** and **green beans** alongside. Spoon **gravy** over **pork chops**. Enjoy!