



Pan-Roasted Ribeye Pork Chops

with Basil Aioli & Bacon-Corn Succotash



ca. 20min



2 Servings

Double the pork, double the flavor! Here, we conjure up warm summer nights with smoky bacon, fresh vegetables, and boneless ribeye pork chops served with vibrant basil aioli. Crisped bacon sets the tone for a bright and buttery succotash bursting with zucchini, corn, and edamame. Serve it alongside the tender pork chops to let all the flavors mingle in this quick and colorful meal.

What we send

- 1 yellow onion
- garlic
- 4 oz pkg thick-cut bacon
- 1 zucchini
- 12 oz pkg ribeye pork chop
- 2½ oz corn
- 2½ oz edamame ³
- 2 oz basil pesto ²
- 1 oz mayonnaise ^{1,3}

What you need

- kosher salt & ground pepper
- neutral oil
- unsalted butter ²
- apple cider vinegar (or white wine vinegar)

Tools

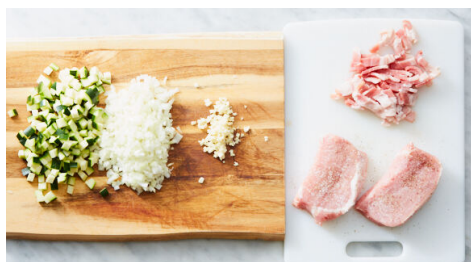
- medium skillet

Allergens

Egg (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

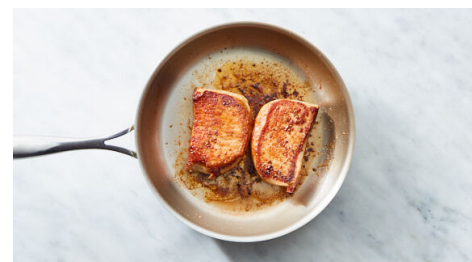
Nutrition per serving

Calories 1010kcal, Fat 69g, Carbs 25g, Protein 66g



1. Prep ingredients

Finely chop **half the onion** (save rest for own use). Finely chop **2 teaspoons garlic**. Cut **bacon** and **zucchini** into ¼-inch pieces. Pat **pork** dry; season all over with **salt** and **pepper**.



2. Cook pork chops

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **pork** (should sizzle vigorously) and cook until golden brown and medium (145°F internally) or longer if desired, 2-3 minutes per side. Transfer pork to a plate; cover with foil to keep warm.



3. Cook bacon

Add **bacon** to same skillet and cook over medium-high heat, stirring occasionally, until golden brown and crisp, 3-4 minutes. Add **onions, garlic, and a pinch of salt**; cook, stirring occasionally until softened, 3-4 minutes. Scrape bottom of skillet with a wooden spoon to dislodge any browned bits.



4. Add vegetables

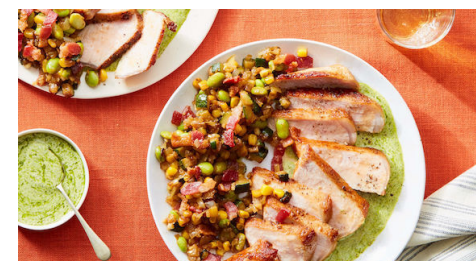
Add **zucchini, corn, and edamame**; season with **salt** and **pepper**. Cook, stirring occasionally, until vegetables are softened, 4-5 minutes. Add **resting juices from pork chops, 1 tablespoon each butter and water, and 1 teaspoon vinegar** to skillet; remove from heat. Stir rapidly until creamy; season to taste with **salt** and **pepper**.



5. Make basil aioli

In a small bowl, whisk together **pesto** and **mayonnaise**.

Thinly slice **pork**, if desired. Serve **pork** with **basil aioli** and **succotash** on the side.



6. Serve

Enjoy!