

DINNERLY



**Pork Chops with Grilled Apricot-Herb
Salsa,
& Pesto Orzo**



30-40min



2 Servings

WHAT WE SEND

- 12 oz pkg ribeye pork chop
- 1 apricot
- 1 shallot
- ¼ oz Dijon mustard
- ½ oz fresh parsley
- 3 oz orzo¹
- 2 oz basil pesto⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar)¹⁷
- garlic
- sugar

TOOLS

- small saucepan
- grill, grill pan, or skillet

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 770kcal, Fat 46g, Carbs 43g, Protein 45g



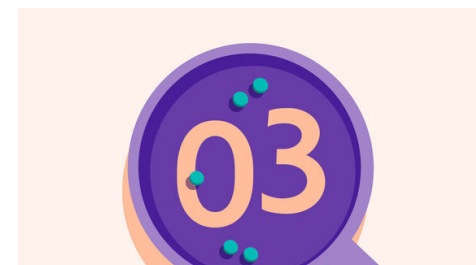
1. Prep ingredients

Preheat grill to medium-high heat. Finely chop half the shallot (save remaining for personal use). Finely chop 1 small garlic clove. Halve apricot and discard pits. Pick parsley leaves from stems and finely chop; discard stems.



2. Cook orzo

In a small saucepan, combine orzo, 1¼ cups water, and ¼ teaspoon salt. Bring to a boil then reduce heat to medium-low. Simmer, stirring often, until orzo is tender and liquid has reduced to a creamy consistency that coats pasta, 10–13 minutes. Remove from heat and stir in pesto; season to taste with salt and pepper. Cover and keep warm until ready to serve.



3. Grill

Brush grill grates with oil. Grill apricot halves, cut side down, until charred and slightly softened, 2–3 minutes. Transfer to a cutting board and cool to room temperature.

Pat pork dry; season all over with salt and pepper. Grill pork until browned and medium (145°F internally) or longer if desired, 2–3 minutes per side. Transfer to a cutting board to rest for 5 minutes.



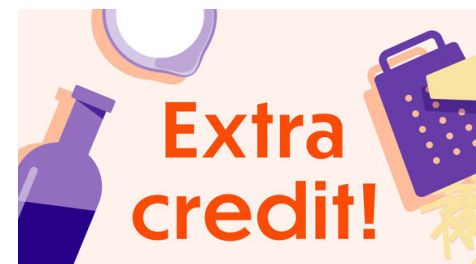
4. Make salsa

Cut apricot halves into ¼-inch pieces. In a small bowl, stir together apricots, parsley, shallots, garlic, half the mustard, 1 tablespoon vinegar, 3 tablespoons oil, and 1 teaspoon sugar; season to taste with salt and pepper.



5. Serve

Warm orzo by stirring over medium heat, loosening with additional water as necessary. Thinly slice pork if desired. Serve pork with apricot-herb salsa and orzo. Enjoy!



6.

Extra credit!