

DINNERLY



Pork Chops with Grilled Apricot-Herb Salsa

& Pesto Orzo



30-40min



2 Servings

Pork chops and apricots has got a great ring to it. Maybe it's the complementary grill marks, or perhaps the quasi-alliteration? Whatever these two have—it's working. We've got you covered!

WHAT WE SEND

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

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar)¹⁷
- 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, if using. Finely chop **half of the shallot** (save rest for own use). Finely chop **1 small garlic clove**. Halve **apricot** and discard pit. Finely chop **parsley leaves**; 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 apricots, prep pork

Preheat grill pan to medium-high, if using. 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.

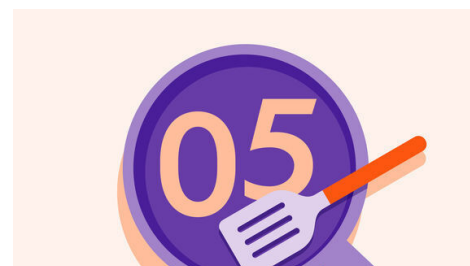
Meanwhile, pat **pork** dry and season all over with **salt** and **pepper**.



4. Grill pork, make salsa

Grill **pork** until browned and medium (145°F internally) 2–3 minutes per side, or longer if desired. Transfer to a cutting board and rest for 5 minutes.

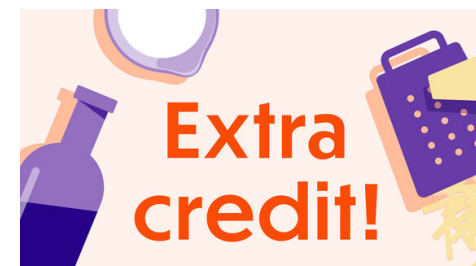
Cut **apricot halves** into ¼-inch pieces. In a small bowl, combine **apricots**, **parsley**, **shallots**, **garlic**, **half of the mustard**, **3 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon sugar**; season to taste with **salt** and **pepper**.



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!



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