DINNERLY



Pan-Roasted Pork Chops & Bacon Succotash

with Basil Aioli

30min 2 Servings (?)

Pork chops AND bacon in one dish? No, you're not seeing double, we're just being extra. Perfectly browned ribeye pork chops couldn't pair better with a bacon succotash, aka a lightly sautéed vegetable medley. This one really knows how to sing with edamame, green beans, corn, and jammy tomatoes. Dollop on a basil pesto aioli and go to town. We'e got you covered!

WHAT WE SEND

- 2 scallions
- \cdot $\frac{1}{2}$ lb green beans
- 1 plum tomato
- 4 oz pkg thick-cut bacon
- 12 oz pkg ribeye pork chop
- 2 oz basil pesto ²
- 2 oz mayonnaise ^{1,3}
- 2½ oz corn
- 2¹/₂ oz edamame ³

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- butter ²
- apple cider vinegar (or vinegar of your choice)

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 1100kcal, Fat 80g, Carbs 22g, Protein 66g



1. Prep ingredients

Trim scallions and thinly slice, keeping dark greens separate. Finely chop **2** teaspoons garlic. Cut green beans into ¾inch pieces. Cut tomato into ½-inch pieces. Cut bacon into ½-inch pieces.

Pat **pork** dry; season all over with **salt** and **pepper**.

In a small bowl, whisk together **pesto** and **mayonnaise**; set aside until ready to serve.



2. Cook pork

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



3. Cook bacon & aromatics

Add **bacon** to same skillet and cook over medium-high heat, stirring occasionally, until golden brown and crisp, 3–4 minutes.

Add scallion whites and light greens and chopped garlic; cook until softened, about 1 minute. Scrape up any browned bits from bottom of skillet.



4. Add veggies

Add **green beans, corn**, and **edamame**; season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are softened, 4– 5 minutes. Add **tomatoes** and **a pinch of salt**; cook until tomatoes have slightly broken down and begun to release liquid, 1–2 minutes.



5. Finish & serve

Add any pork resting juices, scallion dark greens, 1 tablespoon each of butter and water, and 1 teaspoon vinegar; remove from heat. Rapidly stir until creamy; season to taste with salt and pepper. Thinly slice pork, if desired.

Serve **pork chops** with **basil aioli** and **succotash**. Enjoy!



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