



BALANCED MEAL

## Tomato-Braised Pork Chops

with Mushrooms & Garlic Bread



30-40min



2 Servings

A quick braise is the key to a tender (in other words, never dry!), super tasty boneless pork chop. This weeknight supper is filled with complex flavors, thanks to a couple of tricks: the sear on the chops creates a deep golden crust, and the pork braises in a tomato-mushroom sauce loaded with aromatic onions and garlic. Serve crisp roasted green beans on the side, and toasted ciabatta to sop up all that savory sauce.



## What we send

- 1 can whole-peeled tomatoes
- garlic (use 2 large cloves)
- 4 oz white mushrooms
- ½ lb green beans
- 1 medium red onion
- 12 oz pkg boneless pork chops
- 1 ciabatta roll or 2 mini French rolls <sup>1,6</sup>
- 1 pkt chicken broth concentrate

## What you need

- butter <sup>7</sup>
- kosher salt & pepper
- olive oil
- sugar

## Tools

- meat mallet (or heavy skillet)
- medium skillet
- rimmed baking sheet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 860kcal, Fat 49g, Carbs 61g, Proteins 47g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in upper third. Place **1 tablespoon butter** in a small bowl to soften until step 3. Using kitchen shears, cut **tomatoes** directly in the can until coarsely chopped. Peel and finely chop **2 teaspoons garlic**. Trim ends from **mushrooms**, then thinly slice caps. Trim stem ends from **green beans**. Halve, peel, and thinly slice **1½ cups onion**.



### 4. Roast green beans

Transfer **rolls**, buttered-sides down to one half of a rimmed baking sheet. Add **green beans** to other half and toss with **1 tablespoon oil**; season to taste with **salt**. Roast on upper oven rack until garlic bread is toasted all over, flipping halfway through, and green beans are tender and browned in spots, 7-8 minutes (watch closely, as ovens vary).



### 2. Sear pork chops

Pat **pork chops** dry and trim fat to ¼-inch; pound pork to an even ½-inch thickness and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork, and cook just until browned, about 2 minutes per side (they will not be cooked through). Transfer to a plate and set aside until step 5.



### 5. Cook sauce & finish pork

Meanwhile, add **tomatoes, broth concentrate, ¼ cup water** and a **pinch of sugar** to skillet. Season to taste with **salt** and **pepper**. Bring to a boil; cook, stirring occasionally, until reduced and slightly thickened, 3-4 minutes. Add **pork and any resting juices** from plate back to skillet, reduce heat to medium-low, and simmer until pork is cooked through, about 2 minutes.



### 3. Sauté mushrooms & onions

Heat **1 tablespoon oil** in same skillet over medium-high. Add **mushrooms, onions**, and **1 teaspoon of the garlic**. Cook, stirring, until golden and softened, 4-5 minutes. Season with **salt** and **pepper**. Add remaining chopped garlic to **softened butter** and season with **salt**; using a fork, mash to combine. Split **roll**, if necessary, and spread **garlic butter** on cut sides.



### 6. Serve

Spoon **some of the pan sauce** onto plates, and top with **pork chops**, spooning remaining sauce over. Serve **pork chops** with **green beans** and **garlic bread** alongside. Enjoy!