



Lemon-Caper Pork Chops & Parmesan Polenta

with Rosemary & Garlic Roasted Green Beans



30-40min



2 Servings

Capers are tiny flower buds that are harvested before they flower, then pickled in a salty brine. This process mellows out any bitterness and turns them into tiny flavor bombs that add a delightful pop of brightness. In this dish, we add them to a lemony pan sauce to coat quick-cooking pork chops served alongside roasted green beans and creamy Parmesan polenta.

What we send

- 2 (¾ oz) pieces Parmesan ⁷
- ¼ oz fresh chives
- ¼ oz fresh rosemary
- garlic (use 1 large clove)
- 1 lemon
- 3 oz polenta
- 12 oz pkg pork chops
- turkey broth concentrate
- ½ lb green beans
- 1 oz capers ¹⁷

What you need

- kosher salt & pepper
- all-purpose flour ¹
- olive oil
- butter ⁷

Tools

- microplane or grater
- medium saucepan
- rimmed baking sheet
- medium 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 930kcal, Fat 56g, Carbs 55g,
Protein 52g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Finely grate **all of the Parmesan**. Finely chop **1 tablespoon chives** (save rest for own use). Finely chop **½ teaspoon rosemary leaves**, discard stems (save rest). Peel and finely chop **1 teaspoon garlic**. Squeeze **1 tablespoon lemon juice** into a liquid measuring cup; cut any remaining lemon into wedges.



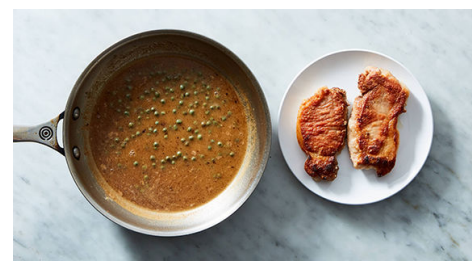
4. Roast green beans

Trim ends from **green beans**. Toss on a rimmed baking sheet with **chopped rosemary and garlic** and **1 tablespoon oil**; season with **salt** and **pepper**. Bake on center oven rack until tender and browned in spots, 8-9 minutes (watch closely as ovens vary).



2. Cook polenta

In a medium saucepan, bring **2¾ cups water** and **1 teaspoon salt** to a boil. Gradually whisk in **polenta** and return to a boil. Cover, reduce heat to low, and cook, whisking occasionally, until grains are tender and polenta is thickened, 8-10 minutes. Remove from heat and keep covered until ready to serve.



5. Cook pork & make sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** (should sizzle); cook until browned and reaches an internal temperature of 145°F, 2-3 minutes per side. Transfer to a plate. Melt **1 tablespoon butter** over medium-high. Whisk in **½ tablespoon flour**, then add **broth**; cook, whisking, until sauce is thickened, 2-3 minutes. Stir in **capers**; season to taste.



3. Prep pork & broth

Meanwhile, pat **pork** dry, then pound to an even ½-inch thickness. In a shallow bowl, combine **3 tablespoons flour**, **½ teaspoon salt**, and **a few grinds of pepper**. Press pork into flour mixture, turning to coat both sides; tap off excess flour. To measuring cup with **lemon juice**, stir in **broth concentrate** and **½ cup water**. Set aside **pork** and **broth** until step 5.



6. Finish polenta & serve

Stir **Parmesan**, **half of the chopped chives**, and **1 tablespoon butter** into **polenta** until butter is melted (if too thick, add 1-2 tablespoons warm water at a time, as needed). Season to taste with **salt**. Serve **pork** with **lemon-caper sauce** spooned over top. Sprinkle **remaining chives** over **polenta**. Pass any **lemon wedges** for squeezing over, if desired. Enjoy!