



Pan-Seared Pork Chops & Mashed Potatoes

with Rosemary Gravy & Roasted Green Beans



30-40min



2 Servings

This is a perfect depiction of meat and potatoes. Here, we pan-roast juicy bone-in pork chops, seasoned simply with salt, pepper, and fresh aromatic rosemary. The pork is served with creamy mashed potatoes, homemade gravy, and crisp roasted green beans.

What we send

- 1 russet potato
- ½ lb green beans
- 1 shallot
- ¼ oz fresh rosemary
- 1 lb bone-in pork chops
- garlic (use 1 large clove)
- 1 pkt turkey broth concentrate
- 1 oz golden balsamic vinegar (use ½ tsp)

What you need

- kosher salt & pepper
- olive oil
- butter⁷
- all-purpose flour¹

Tools

- medium saucepan
- rimmed baking sheet
- medium skillet
- potato masher or fork

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

Nutrition per serving

Calories 880kcal, Fat 50g, Carbs 59g, Proteins 53g



1. Cook potatoes

Preheat oven to 450°F with a rack in the center. Peel **potato**, then cut into 1-inch pieces and place in a medium saucepan with **1 teaspoon salt** and enough water to cover by 1 inch. Cover and bring to a boil, then uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**, then drain potatoes and return to saucepan. Cover to keep warm off heat.



4. Roast green beans & pork

On empty side of baking sheet with **pork**, toss **green beans** and **shallots** with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until pork reaches an internal temperature of 145°F, about 5 minutes. Transfer to a plate. Return green beans to center rack and roast until tender and browned in spots, 5 minutes more. Peel and smash **1 large garlic clove**.



2. Prep veggies & rub

Trim ends from **green beans**. Peel **shallot**, then cut into quarters through the root end and separate into wedges. Pick and finely chop **1 teaspoon rosemary leaves**, discarding stems. In a small bowl, combine **half of the rosemary**, **¾ teaspoon salt**, and **a few grinds of pepper**.



5. Mash potatoes, prep gravy

Return saucepan with **potatoes** to medium heat. Add **1 tablespoon butter**, then use a potato masher or fork to coarsely mash. Add **1 tablespoon reserved cooking water** at a time to reach desired consistency; season to taste with **pepper**. Cover to keep warm. In a liquid measuring cup, whisk **turkey broth concentrate**, **½ teaspoon golden balsamic vinegar**, and **½ cup water**.



3. Brown pork chops

Pat **pork chops** dry, then season all over with **rosemary-salt blend**. Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add pork chops (should sizzle vigorously) and cook until browned, 2-3 minutes per side. Transfer pork to one side of a rimmed baking sheet. Reserve skillet with **1 tablespoon of the pan drippings** for step 6.



6. Make gravy & serve

Heat reserved skillet and over medium-high. Add **garlic** and **remaining rosemary**. Cook until fragrant, 1 minute; discard garlic. Whisk in **½ tablespoon flour** until smooth, then add **broth mixture**. Cook, whisking, until slightly thickened, 1-2 minutes; season to taste. Serve **pork chops** with **mashed potatoes** and **green beans** alongside. Spoon **gravy** over **pork chops**. Enjoy!