



Pan-Seared Pork Chop

with Crisp Fall Salad & Toasted Pecans



30min



2 Servings

An easy way to take your home-cooked meal from just okay to restaurant-worthy is with a pan sauce. Here, we pan sear pork chops till juicy then use the fond (the precious browned bits left in the skillet) to make a luscious sauce. Add sweet shallots, fresh thyme, a splash of vinegar, and a pat of butter, and, eureka! You've got liquid gold.

What we send

- ¼ oz fresh thyme
- 12 oz boneless pork chops
- 1 shallot
- 2 oz celery
- 1 apple
- 2 oz radish
- ¼ oz fresh parsley
- 1 lemon
- 2 oz pecans ¹⁵

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- apple cider vinegar (or red wine vinegar)
- butter ⁷

Tools

- meat mallet (or heavy skillet)
- microplane or grater
- medium skillet

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

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890kcal, Fat 65g, Carbs 30g, Proteins 53g



1. Prep ingredients

Pick **1 teaspoon thyme leaves**; reserve 2 sprigs for step 5. Pat **pork chops** dry and trim any excess fat if necessary. Using a meat mallet (or heavy skillet), pound to even ½-inch thickness. Press thyme leaves into both sides of pork and season with **salt** and **pepper**. Let sit until step 4.



4. Cook pork

Add **1 tablespoon oil** to same skillet and heat over medium-high until shimmering. Add **pork** and cook until browned on both sides and cooked through to 145°F internally, 6–8 minutes total. Transfer pork to a plate.



2. Prep salad

Trim **shallot**; thinly slice ¼ cup and finely chop 1 tablespoon. Thinly slice **celery** on an angle. Quarter, core, and thinly slice **apple**. Thinly slice **radishes**. Pick **parsley leaves** from stems. Into a medium bowl, grate **¼ teaspoon lemon zest** and squeeze **1 tablespoon juice**; whisk in **2 tablespoons oil** and a **pinch each of salt, pepper, and sugar**. Add sliced shallots.



5. Make pan sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **chopped shallot** and **2 thyme sprigs**; cook, stirring, until shallot is golden, 1 minute. Add **2 tablespoons each of water and vinegar**, scraping up browned bits. Add **1 tablespoon butter**; cook, stirring, until butter is melted and sauce is thickened, about 2 minutes. Stir in **any pork resting juices**; discard thyme sprigs.



3. Toast pecans




Coarsely chop **pecans** if necessary. Heat **1 teaspoon oil** in a medium skillet over medium-high heat. Add pecans and cook, stirring, until lightly browned, 2–3 minutes. Transfer to a plate and sprinkle with **salt**. Wipe out skillet.



6. Finish salad & serve

To bowl with **dressing**, add **apple, celery, radish, and parsley leaves**; toss to combine. Season with **salt** and **pepper**. Serve **salad** topped with **toasted pecans** alongside **pork chops**. Spoon **pan sauce** over **pork**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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