



Pork Chop & Caramelized Onion Gravy

over Egg Noodles with Green Beans Vinaigrette



30-40min



2 Servings

This plate brings some serious flavor to the table. Pan-roasted bone-in pork chops are topped with caramelized onions, and served with crisp green beans tossed with briny capers and fresh tarragon, and buttery egg noodles just waiting to soak up the delectable pan sauce.

What we send

- 1 medium red onion
- 1 oz capers ¹²
- ¼ oz fresh tarragon
- ½ lb green beans
- 1 lb bone-in pork chops
- ¼ oz steak seasoning
- 1 pkt broth concentrate
- 1 pkg egg noodles ^{1,3}

What you need

- olive oil
- sugar
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) ¹⁷
- butter ⁷

Tools

- medium skillet
- medium saucepan

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), Egg (3), Milk (7), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1190kcal, Fat 55g, Carbs 103g, Proteins 69g



1. Caramelize onions

Thinly slice **all of the onion**; finely chop 2 tablespoons onion. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions, ½ teaspoon sugar, and a pinch each of salt and pepper**. Cook, stirring often, until browned; add **1 tablespoon water** to scrape up browned bits, every so often, 12-15 minutes. Transfer to a bowl. Wipe out skillet and reserve for step 4.



4. Cook pork

Pat **pork chops** dry, then season all over with **1½ teaspoons steak seasoning**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add pork and cook until well browned, but not cooked through, about 2 minutes per side. Transfer to a plate. Pour off and discard **any fat**.



2. Make vinaigrette

Meanwhile, bring a medium saucepan of **salted water** to a boil. Coarsely chop **capers**. Pick and finely chop **1 tablespoon tarragon leaves**, discarding stems. In a medium bowl, stir to combine **chopped tarragon, onions, and capers, 2 tablespoons oil, and 1 tablespoon vinegar**. Season to taste with **salt and pepper**.



5. Make sauce

Return **caramelized onions** to same skillet; stir in **broth concentrate, ¾ cup water, and 1 teaspoon vinegar**. Return **pork chops** to skillet. Bring **sauce** to a simmer; cook over medium-high heat until sauce is thickened and pork reaches 145°F internally, turning chops halfway through, about 5 minutes. Swirl in **1 tablespoon butter**; season to taste with **salt and pepper**.



3. Cook & dress green beans




Trim **green beans**, then cut into 1-inch pieces. Add to boiling water and cook until bright green and crisp-tender, about 3 minutes. Using tongs, transfer green beans to bowl with **vinaigrette**, and toss to coat. Season to taste with **salt and pepper**. Reserve saucepan with water over low heat for step 6.



6. Cook noodles & serve

While **sauce** simmers, return water in reserved saucepan to a boil; add **noodles** and cook until tender, about 6 minutes. Drain noodles, return to saucepan, and toss with **1 tablespoon butter**; season to taste with **salt and pepper**. Spoon **noodles** onto plates, then top with **pork chops** and **sauce**. Serve **green beans** alongside. Enjoy!

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

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