



Lemon-Honey Pork Chop

with Green Beans Almondine



20-30min



2 Servings

We took an already delicious sauce (honey-mustard) and made it shine even brighter by adding a judicious amount of lemon zest. Brush it onto pork chops, then roast, and you have a lip-smacking glaze. Serve it all with crisp-tender green beans that get additional crunch from toasty slivered almonds.

What we send

- 1 medium red onion
- ½ lb green beans
- 1 lb bone-in pork chops
- 1 lemon
- ½ oz honey
- 2 pkts Dijon mustard (use 1 Tbsp) ¹⁷
- 1 oz sliced almonds ¹⁵
- ¼ oz fresh rosemary

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- medium saucepan
- microplane or grater
- medium ovenproof 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), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 30g, Carbs 28g, Proteins 72g



1. Prep ingredients

Preheat the oven to 425°F with a rack in the center. Fill a medium saucepan with **salted water**; bring to a boil. Cover and keep warm until step 6. Cut **onion** through the core into ½-inch thick wedges. Trim **green beans**, then cut into 2-inch lengths. Pat **pork chops** dry and trim any excess fat; season all over with **salt** and **pepper**. Set aside until step 4.



4. Brown pork

Add **1 tablespoon oil** to same skillet and heat until shimmering. Add **pork chops** and cook over medium-high, until browned on one side, 3-5 minutes (pork will not be cooked through); transfer chops to a plate. Add **onions** and **half of the rosemary sprigs** (save rest for own use) to skillet and stir to coat in oil. Return pork to skillet, browned-side up.



2. Make lemon-honey glaze

Finely grate **¼ teaspoon lemon zest** into a small bowl (save lemon for own use). Stir in **honey**, **1 tablespoon Dijon mustard**, **2 tablespoons water**, and a **pinch each of salt and pepper**.



5. Roast pork

Brush **lemon-honey glaze** over **pork chops** and roast on center oven rack until an instant read thermometer registers 140°F, about 6 minutes. Carefully place skillet over medium-high heat and cook, turning pork chops, until coated in glaze, 1-2 minutes.



3. Toast almonds

Heat **1 teaspoon oil** in a medium ovenproof skillet over medium-high. Add **almonds** and cook, stirring, until lightly browned, about 2 minutes. Transfer to a plate and sprinkle with **salt**. Wipe out skillet.



6. Cook green beans & serve

While **pork** roasts, return saucepan with water to a boil. Add **green beans** and boil until bright green and crisp-tender, 3-4 minutes. Drain and return to saucepan, then add **almonds**, **½ tablespoon butter**, and a **pinch each of salt and pepper**; toss to coat. Serve **pork chops** and **onions** with **green beans almondine** alongside. Spoon **any glaze** over **pork**. Enjoy!