



## Steakhouse Pork Chop & Baked Potato

with Crispy Shallots & Green Beans



30-40min



2 Servings

No microwave, no problem! These steakhouse-style baked potatoes can be made entirely in the oven. Preheat oven to 450°F with a rack in the lower third. Place pricked potatoes on lower oven rack and bake until soft and easily pierced through the center, 45-60 minutes. While it takes a bit longer this way, the result is the same, a fluffy potato with crispy skin.



## What we send

- 2 russet potatoes
- ½ lb green beans
- 1 shallot
- garlic
- 1 pkt beef broth concentrate
- 1 lb bone-in pork chops
- ¼ oz steak seasoning
- ¼ oz fresh chives
- 2 oz sour cream <sup>7</sup>

## What you need

- neutral oil
- kosher salt & ground pepper
- butter <sup>7</sup>
- white wine vinegar (or apple cider vinegar) <sup>17</sup>

## Tools

- microwave
- medium ovenproof skillet
- rimmed baking sheet

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.

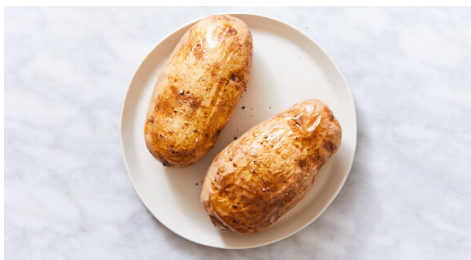
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 820kcal, Fat 39g, Carbs 62g, Proteins 59g



### 1. Start potatoes

Preheat oven to 425°F with a racks in the upper and lower thirds. Scrub **potatoes**; prick all over with a fork. Place on a microwave-safe dish. Rub with **oil** and sprinkle with **salt and pepper**. Microwave on high for 5 minutes, flip and cook until potatoes are soft and easily pierced through center with a knife, 3-5 minutes more (watch closely). (See front of card for baking instructions.)



### 4. Roast green beans

Add **green beans, shallots,** and **garlic** to one side of a rimmed baking sheet. Toss with **1 tablespoon oil** and season with **salt and pepper**. Place **potatoes** on other side of baking sheet. Bake on upper oven rack until potato skin is crisp, about 5 minutes, and beans are tender and browned in spots, 6-8 minutes.



### 2. Prep ingredients

Trim **green beans**. Thinly slice **shallot**, then separate into rings. Thinly slice **1 large garlic clove**. In a liquid measuring cup, whisk **broth concentrate** with **½ cup water**.



### 5. Make pan sauce

Remove **pork chops** from oven and cover to keep warm. Finely chop **chives**. Once vegetables are done, transfer pork chops to plates. Whisk **2 tablespoons butter** and **½ teaspoon vinegar** into skillet over medium until butter is melted. Cook until sauce reduces and thickens into a glaze (about 3-4 tablespoons), 2-4 minutes.



### 3. Brown pork chops

Pat **pork chops** dry. Season all over with **steak spice**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high until very hot. Add **pork chops** and cook until browned underneath, 2-3 minutes. Flip chops, add **broth mixture**; transfer to lower oven rack. Roast until pork reaches 145°F internally, 5-6 minutes.



### 6. Finish & serve

Split **potatoes** down the center and top with **sour cream** and **chives**. Serve **pork chops** with **pan sauce** spooned over top with **baked potato** and **green beans and shallots** alongside. Enjoy!