



Berkshire Pork Chops & Cauliflower

with Scallions and Romesco Pesto



30-40min



4 Servings

Romesco is a flavorful sauce that originated in northern Spain and fisherman in that area served it with fish. Here we pair it with juicy pork chops and roasted cauliflower. Roasted red peppers get chopped up along with smoky almonds and fresh parsley and stirred together with bright sherry vinegar and olive oil. Once the cauliflower is almost ready we crank up the heat and quickly broil the po...

What we send

- roasted red peppers
- cauliflower
- bone-in berkshire pork chops
- 2 cloves garlic
- sherry wine vinegar
- fresh parsley
- scallions

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- 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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 477.0kcal, Fat 32.6g, Proteins 36.7g, Carbs 5.7g



1. Roast cauliflower

Preheat oven to 425°F with rack in the upper third of the oven. Cut **cauliflower** into 1-inch florets; toss with **2 tablespoons oil** on a rimmed baking sheet and season with **1 teaspoon salt** and a few grinds of **pepper**. Roast until cauliflower is tender and just starting to brown, about 20 minutes.



4. Prep pork chops

Pat **pork chops** dry; brush with **oil** and season all over with **1 teaspoon salt** and a **few grinds pepper**.



2. Prep ingredients

Meanwhile, finely chop **roasted red peppers**. Pick **parsley leaves** from stems and finely chop. Finely chop **almonds**. Grate **garlic** in a medium bowl. Trim roots and ends from **scallions**.



5. Broil pork chops

Switch oven to broil. Nestle **pork chops** between **cauliflower**. Broil in upper third of the oven until pork starts to brown, about 4 minutes. (Watch closely as broilers vary widely.) Flip pork chops and stir cauliflower.



3. Make romesco

Combine **red peppers, parsley**, and **almonds** on the cutting board and continue chopping until a coarse paste forms. Transfer **pepper mixture** to the bowl with **garlic**. Add **2 teaspoons vinegar** (reserve rest for your own use) and **3 tablespoons oil**, and stir to combine. Season to taste with **salt** and **pepper**.



6. Add scallions

Scatter **scallions** over **cauliflower** and continue to broil until **pork** is golden and scallions are charred in spots, 4-6 minutes. (Watch closely as broilers vary widely.) Divide **cauliflower, scallions**, and **pork chops** between four plates and serve with **romesco**. Season with a few grinds of **pepper** and drizzle with **olive oil**. Enjoy!