





Pork Chop Pan-Roast

with Potatoes, Asparagus & Feta Sauce

 20-30min  2 Servings

Though this dish isn't technically a one-pan dinner, it's pretty darn close. So that everything can roast together, the potatoes are pre-boiled, then added to a baking sheet along with sizzling pork chops. Asparagus catch a ride on top and roast to crisp-tender perfection. If you don't have a big enough skillet, just brown the pork chops and roast them on baking sheet along with the potatoes a...

What we send

- baby Yukon gold potatoes
- cloves garlic
- bone-in pork chops
- green asparagus
- spicy harissa

What you need

Tools

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.

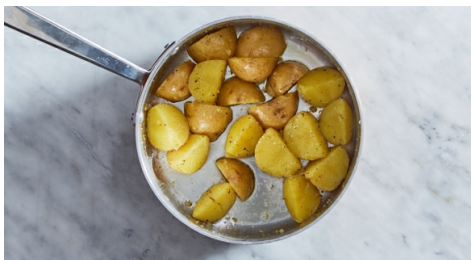
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 653.0kcal, Fat 37.2g, Proteins 46.7g, Carbs 30.9g



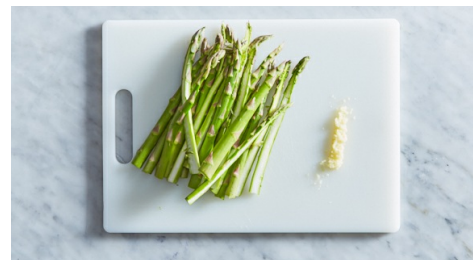
1. Boil potatoes

Preheat oven to 450°F. Halve or quarter **potatoes** and place in medium saucepan with **cold, salted water** to cover. Bring to a boil, cover, and cook until just tender, 8-10 minutes. Drain well and return to pot. Toss with 1 tablespoon **oil** and season with **salt** and **pepper**. Spread on a large rimmed baking sheet and place in oven while you prepare rest of recipe.



4. Brown pork chops

Heat 1 tablespoon **oil** in a large skillet over high. Season **pork chops** all over with ½ teaspoon **salt** and several grinds of **pepper**. Add to skillet and cook just until browned all over, 2½ minutes per side. Spread pork with **remaining garlic**.



2. Prep asparagus

Trim bottom 2 inches of **asparagus**. Halve any spears lengthwise that are not pencil thin. Grate or finely chop **garlic**.



5. Pan-roast pork chops

Transfer **pork** to the baking sheet, nestling between **potatoes**. Toss **asparagus** in any **remaining fat** in the skillet, and scatter them over pork chops. Roast in the oven until pork is cooked through, asparagus are lightly charred, and potatoes are golden, 9-10 minutes.



3. Make feta sauce

Meanwhile, in a medium bowl, mash **feta** with **sour cream**, **harissa**, **half of the garlic**, and 2 tablespoons **water**. Season to taste with **salt** and **pepper**.



6. Serve

Spread **2 tablespoons feta sauce** onto 2 plates. Top with **asparagus**, **potatoes**, and **pork chops**. Serve **remaining sauce** alongside if desired, or reserve for another use. Enjoy!