



Apricot-Dijon Pork Chops

with Roasted Sweet Potato & Brussels



30-40min



2 Servings

Sweet potatoes, Brussels sprouts, and onions mix and mingle on a sheet pan in the oven along with fresh thyme and olive oil. While they do their roasting thing, you sear succulent pork chops and make a tangy, sweet and sour, apricot pan sauce. The end result is a colorful plate that's picture perfect. Cook, relax, and enjoy!

What we send

- red onion
- sweet potato
- Brussels sprouts
- thyme
- boneless pork loin chops
- garlic
- chicken broth concentrate
- Dijon mustard ¹⁷
- apricot preserves

What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

Tools

- medium 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

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

Nutrition per serving

Calories 690kcal, Fat 37g, Carbs 50g, Proteins 41g



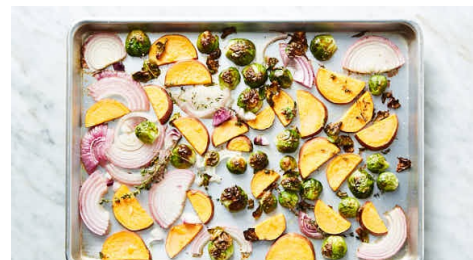
1. Prep ingredients

Heat oven to 450°F with a rack in the center. Halve **onion**, then peel and cut into ¼-inch thick slices. Scrub **sweet potato**, trim ends, then halve lengthwise, and cut into ¼-inch thick half moons. Trim ends from **Brussels sprouts** and halve, or quarter if large. Pick ½ **teaspoon thyme leaves** from stems and reserve for step 5.



4. Cook pork chops

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork chops** and cook until browned and cooked through, 3-4 minutes per side. Transfer pork chops to a plate and cover to keep warm.



2. Roast vegetables

On a rimmed baking sheet, toss **onions, sweet potatoes, Brussels sprouts, half of the remaining thyme sprigs** (save rest for own use), **1½ tablespoons oil, ½ teaspoon salt, and a few grinds pepper**. Roast on center oven rack until vegetables are tender and browned in spots, 20-25 minutes.



5. Prep sauce

Meanwhile, in a liquid measuring cup, whisk together ⅓ **cup water, chicken broth concentrate, all of the mustard and apricot jam, 1 tablespoon vinegar, and reserved thyme leaves**. Remove **all but ½ tablespoon oil** from skillet, if necessary. Add **garlic** to skillet and return to medium heat; cook, stirring frequently, until fragrant, about 30 seconds.



3. Prep pork chops & garlic

Meanwhile, pat **pork chops** dry and pound to an even thickness, if necessary. Season pork chops all over with **salt and pepper**. Peel and finely chop **1 large garlic clove**.



6. Finish sauce & serve

Stir **broth mixture**, then immediately add to skillet. Bring to a simmer, scraping up browned bits. Simmer until sauce is reduced to ⅓ cup, 2-3 minutes. Stir in **any pork juices** and season to taste with **salt and pepper**. Serve **pork chops** with **roasted vegetables** and top with **apricot-Dijon sauce**. Enjoy!