



## Apricot-Dijon Pork Chops

with Roasted Sweet Potato & Brussels



30-40min



4 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

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

## What you need

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

## Tools

- large 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 650kcal, Fat 33g, Carbs 47g, Proteins 40g



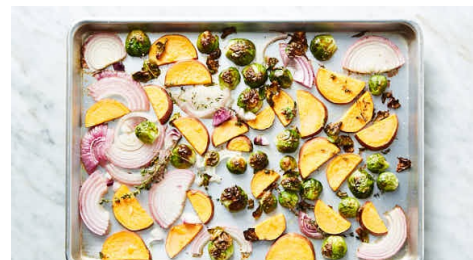
### 1. Prep ingredients

Heat oven to 450°F with a rack in the center. Halve **onion**, then peel and cut into ¼-inch thick slices. Scrub **sweet potatoes**, 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 **1 teaspoon thyme leaves** from stems, and reserve for step 5.



### 4. Cook pork chops

Heat **1 tablespoon oil** in a large 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, remaining thyme sprigs, 3 tablespoons oil, 1 teaspoon salt, and a few grinds pepper**. Roast on center oven rack until vegetables are tender and browned in spots, about 25 minutes.



### 5. Prep sauce

Meanwhile, in a liquid measuring cup, whisk together **½ cup water, all of the chicken broth concentrate, Dijon mustard and apricot jam, 2 tablespoons vinegar, and reserved thyme leaves**. Remove **all but 1 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 **2 large garlic cloves**.



### 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 **¾ 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!