





## Saucy Pork Chops

with Broccoli & Cheesy Garlic Bread

 30-40min  2 Servings

Tender skillet seared pork chops smothered in sauce is always a good thing—especially when it's a rich tomato sauce, that is flavored with sautéed onions and a hint of spice from crushed red pepper flakes. And what's the best side for a saucy dish? Bread of course! We took it to the next level pairing the pork with cheesy-toasty garlic bread. Cook, relax, and enjoy!



## What we send

- boneless pork chops
- yellow onion
- tomato passata
- garlic
- broccoli crowns
- crushed red pepper flakes

## What you need

- kosher salt & ground pepper
- olive oil
- sugar

## Tools

- large skillet
- meat mallet (or heavy 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

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

## Nutrition per serving

Calories 810.0kcal, Fat 38.0g, Proteins 52.0g, Carbs 66.0g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Halve, peel, and thinly slice **all of the onion**. Peel **2 large garlic cloves**; finely chop **1 clove**, leave **remaining clove** whole. Cut **broccoli** into 1-inch florets. Split **ciabatta** in half horizontally. Thinly slice **cheese**.



### 4. Roast broccoli & bread

While sauce cooks, on a rimmed baking sheet, toss **broccoli**, **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds pepper**. Arrange on one side of the baking sheet; arrange **bread** cut side-down on other side of the baking sheet. Roast on center oven rack until broccoli is almost tender, and bread is lightly toasted, about 10 minutes.



### 2. Cook pork chops

Pat **pork chops** dry and trim any excess fat. Using a meat mallet, pound to ¼-inch thickness, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add pork chops and cook until browned on one side, about 2 minutes. Flip pork chops and cook, about 1 minute more. Transfer to a plate and cover to keep warm.



### 5. Finish cheesy bread

Flip **bread** and rub cut side with **reserved whole garlic clove**. Drizzle with **oil** and top with **cheese**. Return to center oven rack and bake until **broccoli** is tender and cheese is melted and browned in spots, about 5 minutes.



### 3. Cook sauce

Add **onion**, **½ tablespoon oil**, and a **¼ teaspoon salt** to skillet over medium-high, and cook, covered, stirring occasionally, until softened and browned, about 5 minutes. Uncover, and add **chopped garlic** and **a pinch of the crushed red pepper**; cook until fragrant, 1 minute. Stir in **tomato sauce**, **½ cup water**, **¼ teaspoon sugar**, and **½ teaspoon salt**. Bring to a boil.



### 6. Finish & serve

Add **pork chops** and **any juices** to skillet with **sauce**. Reduce heat to medium and cook, covered, until sauce is slightly thickened, 3-5 minutes. Season to taste with **salt** and **pepper**. Serve **saucy pork chops** with **a drizzle of oil** alongside **broccoli** and **cheesy bread** for sopping up the **sauce**. Enjoy!