



Seared Pork Chop & Potatoes

with Cilantro-Almond Vinaigrette



20-30min



4 Servings

This dish is inspired by an Argentinian method of brushing large cuts of meat with brine while cooking. But, we changed it up by turning the brine into a flavorful post-marinate then adding crunchy chopped almonds to make it a textured finishing vinaigrette. This dish will make you feel like you're eating in a restaurant, but from the comfort of your own home!

What we send

- shallot
- russet potatoes
- boneless pork chops
- green beans
- golden balsamic vinegar
- fresh cilantro

What you need

- kosher salt & ground pepper
- olive oil

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.

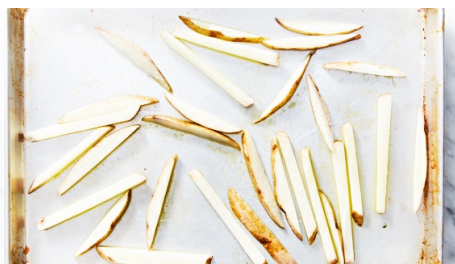
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 850.0kcal, Fat 52.0g, Proteins 44.0g, Carbs 55.0g



1. Roast potatoes

Preheat oven to 450°F with top rack 6 inches from heat source. Scrub **potatoes**, pat dry, then halve lengthwise. Cut each half into ¼-inch thick planks, then stack planks and cut into ¼-inch thick sticks. Place on a rimmed baking sheet and toss with **2 tablespoons oil**; season with **salt** and **pepper**. Roast potatoes on the top oven rack until golden, 15-20 minutes.



4. Broil vegetables

Scatter **green beans** on top of **potatoes** and continue roasting on top oven rack until green beans are starting to get tender, about 5 minutes. Switch oven to broil. Broil until beans and potatoes are charred in spots, about 3 minutes (watch closely as broilers vary).



2. Prep ingredients

While **potatoes** roast, trim stem ends from **green beans**. In a large bowl, toss green beans with **2 teaspoons oil** and season with **salt** and **pepper**. Peel and finely chop **¼ cup shallot**. Chop **cilantro leaves and stems** together. Coarsely chop **almonds**.



5. Start vinaigrette

In a medium bowl, whisk together **golden balsamic vinegar**, **chopped shallots and cilantro**, **¼ cup each water and oil**, **1 teaspoon salt**, and **a few grinds pepper**.



3. Cook pork chops

Pat **pork chops** dry and trim any excess fat. Using a meat mallet or heavy skillet, pound pork to an even ½-inch thickness. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add pork chops, in batches, if necessary, and cook until browned, and cooked through, 2-3 minutes per side.



6. Finish dressing & serve

Remove **pork chops** from skillet and dip each one into **vinaigrette**, turing to coat, then transfer to plates. Add **chopped almonds** to dressing. Serve **pork chops** with **potatoes** and **green beans** alongside, and drizzle **cilantro-almond vinaigrette** all over. Enjoy!