

Center-Cut Pork Chops

with Warm Beet, Carrot & Walnut Salad

This recipe uses some of our favorite root vegetables to accent the richness of center-cut pork chops, basted with butter, smashed garlic and fresh thyme. You'll marinate beet and shallot in Champagne vinegar, infusing the earthy, sweet beet with the vinegar's delicate brightness (and mellowing the bite of the shallot). Then you'll finish the marinated beet with sautéed carrots and arugula. The result is a wholesome and gourmet way to warm up.



Ingredients

- 2 Boneless, Center-Cut Pork Chops
- 2 Carrots
- 2 Cloves Garlic
- 1 Red Beet
- 1 Ounce Arugula
- 1 Bunch Thyme

Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Walnuts
- 1 Shallot
- 1 Tablespoon Champagne Vinegar

Makes 2 Servings

About 615 Calories Per Serving

Prep Time: 10 min | Cook Time: 30 to 40 min



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/531

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Peel and large dice the beet on a paper towel-lined cutting board. Peel the carrots; halve lengthwise, then cut into 2-inch-long pieces on an angle. Peel the garlic; smash each clove once with the side of your knife. Pick the thyme leaves off the stems; discard the stems. Roughly chop the walnuts. Peel and mince the shallot to get 2 tablespoons of minced shallot (you may have extra); place in a medium bowl with the **vinegar**.

2



Cook & marinate the beet:

Add the **beet** to the pot of boiling water and cook 18 to 20 minutes, or until tender when pierced with a fork. Drain thoroughly and transfer to the bowl with the **shallot-vinegar mixture**. Toss to coat; season with salt and pepper to taste. Set aside to marinate for at least 5 minutes.

3



Cook the carrots:

While the beet cooks, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **carrots** and cook, stirring occasionally, 4 to 6 minutes, or until slightly softened and lightly browned. Add **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the carrots have softened and the liquid has cooked off; season with salt and pepper. Transfer to a plate. Wipe out the pan.

4



Cook the pork chops:

Pat the **pork chops** dry with paper towels; season with salt and pepper on both sides. In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork chops; cook 4 to 6 minutes on the first side, or until browned. Flip and add the **garlic, thyme and butter**; cook, occasionally tilting the pan and spooning the sauce over the pork chops, 3 to 5 minutes, or until the pork chops are cooked through. Transfer to a cutting board, leaving the garlic and any sauce in the pan, and let rest for at least 5 minutes.

5



Finish the salad & plate your dish:

While the pork chops rest, add the **marinated beet, cooked carrots and walnuts** to the pan of reserved sauce. Cook on medium, stirring occasionally, 1 to 2 minutes, or until heated through; season with salt and pepper to taste. Turn off the heat and discard the garlic. Stir in the **arugula** until wilted. Slice the **rested pork chops** crosswise into ½-inch pieces. Divide the finished salad and sliced pork chops between 2 plates. Enjoy!