



Cider Shallot Pork Chops with Brussels Sprouts and Acorn Squash

Total Time: 40-50 minutes

Calories per Serving: 630

Serves: 2 people

Acorn squash—sometimes called pepper squash or Des Moines squash—is a variety that's in season from late summer through winter. It has distinctive exterior ridges and a sweet yellow-orange flesh. In this fall dish, it gets roasted with Brussels sprouts and served with pork chops.

USDA recommends cooking pork to 145° F.



1. Prepare Ingredients

Preheat oven to 425°F. Peel **shallot** and thinly slice. Strip **thyme** leaves, discarding stems. Rinse **Brussels sprouts** and halve through roots. Rinse **squash** and halve lengthwise (see Recipe Tip). Using a large spoon, scoop out seeds and discard, then cut into $\frac{1}{4}$ -inch wedges. Place **1 packet butter** in a large heatproof bowl and microwave until melted, 20-30 seconds.



2. Roast Vegetables

Add **maple syrup**, $\frac{1}{2}$ of **apple cider vinegar**, $\frac{1}{2}$ tablespoon **canola oil**, $\frac{1}{2}$ teaspoon **kosher salt**, and **pepper** to bowl with melted butter and stir to combine. Add **Brussels sprouts** and **squash** and toss to coat. Arrange cut-side down in a single layer on a foil-lined baking sheet, transfer to oven, and roast, flipping squash halfway through, until browned and tender, 22-25 minutes total.



3. Sear and Roast Pork

Heat 1 tablespoon olive oil in a medium ovenproof pan over medium heat. Rinse **pork** and pat dry with paper towel. Season all over with $\frac{1}{2}$ teaspoon **kosher salt** and **pepper**. When oil is shimmering, add **pork** and sear until golden on outside, 3-4 minutes per side. Transfer pan to oven and roast, flipping halfway through, until cooked through, 18-20 minutes total. Remove from pan. Set aside to rest for about 5 minutes.



4. Cook Sauce

Skim fat from surface of pan from pork and add **remaining apple cider vinegar** over medium heat. Scraping up brown bits from bottom of pan, cook until evaporated, about 1 minute. Add **1 packet butter**. When butter is foamy, add **shallot** and **thyme** and cook until softened, about 3 minutes.



5. Reduce Sauce

Add **apple cider** to pan with shallot over medium heat and cook until reduced by $\frac{1}{2}$, about 3 minutes. Remove pan from heat. Add **remaining butter** and stir to combine. Taste and add **salt** and **pepper** as needed.

6. Plate Pork

Slice **pork** against the grain into $\frac{1}{4}$ -inch slices and serve with **roasted vegetables**. Spoon **pan sauce** over pork, then garnish with **Maldon sea salt**. Enjoy.

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Q- RECIPE TIPS

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Using a knife, make a small crack in the squash to begin halving lengthwise. Try bouncing it on the kitchen counter to increase the crack size, making it easier to cut all the way through.

Acorn squash skin is edible and delicious when roasted.

◊- INGREDIENTS

- 1 shallot
- 3 sprigs thyme
- 12 ounces Brussels sprouts
- 1 acorn squash
- 3 packets butter, divided
- 1 bottle maple syrup
- 1 tablespoon apple cider vinegar, divided
- 14 ounces pork chops
- $\frac{1}{2}$ cup apple cider
- $\frac{1}{4}$ teaspoon coarse Maldon sea salt

¶- YOU'LL NEED

- aluminum foil
- baking sheet
- 10" medium ovenproof pan
- 1 tablespoon olive oil
- $\frac{1}{2}$ tablespoon canola oil
- kosher salt
- black pepper

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