

Blue Cheese and Smoked Almond Pork Chop

with honey-roasted carrots and chives

Prep & Cook Time: 45-55 min.

Difficulty Level: Easy

Cook Within: 6 days

Spice Level: Not Spicy



Contains: Milk, Soy, Tree Nuts



Chef

Jimmy Madla

Simple flavors that all work in tasty harmony? Yes, please! A tender bone-in pork chop gets a major flavor-boost with a crust of blue cheese crumbles, smoked almonds, and fresh chives. Along with honey-roasted carrots, this dish strikes a perfect balance for an easy weeknight meal that's a major flavor overachiever.

In Your Box (serves 2)

6 Chives	16 oz. Carrot
½ oz. Smoked Almonds	2 Bone-in Pork Chops
½ oz. Honey	¾ oz. Blue Cheese

Nutrition (per serving)

Calories	616
Carbohydrates	26g
Fat	36g
Protein	45g
Sodium	1141mg

Recipe Steps

You Will Need

- Olive Oil • Salt • Pepper • Cooking Spray •
- 1 Baking Sheet • 1 Mixing Bowl • 1 Medium Oven-Safe Pan •

Before You Cook

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **chives**



Prepare the Ingredients

Peel **carrot**, trim, and cut into french-fry-sized sticks. Coarsely chop smoked **almonds**. Mince **chives**. Pat **pork chops** dry, and season both sides with a pinch of **salt** and **pepper**.



Roast the Carrot Sticks

Place **carrot sticks** on prepared baking sheet and toss with 1 tsp. **olive oil**, **honey**, and ¼ tsp. **salt**. Spread into a single layer and roast in hot oven until very tender and lightly charred, 25-30 minutes. While carrot roasts, make topping.



Prepare the Topping

Combine **blue cheese**, **almonds**, half the **chives** (reserve remaining for garnish), and $\frac{1}{4}$ tsp. **salt** in a mixing bowl. Set aside.



Sear the Pork Chops

Place a medium oven-safe pan over medium-high heat. Add 1 tsp. **olive oil** and **pork chops** to hot pan and cook on one side until well-browned, 3-6 minutes.



Roast the Pork Chops

Flip **pork chops**, and spoon **blue cheese-almond topping** onto seared side. Place pan in oven and roast until cheese melts and pork chops reach a minimum internal temperature of 145 degrees, 5-7 minutes. Transfer chops to a plate and rest at least 5 minutes. Plate dish as pictured on front of card, garnishing with remaining **chives**. Bon appétit!