



## BALSAMIC-GLAZED PORK CHOPS

with Roasted Zucchini and Potatoes

### WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated.

Pork is fully cooked when internal temperature reaches 145 degrees.



Yukon Gold Potatoes \*  
(5 | 10)



Zucchini \*  
(1 | 2)



Pork Chops \*  
(1 | 2)



Thyme \*  
(1 | 2)



Balsamic Vinegar  
(1 | 2)



Chicken Stock Concentrate  
(1 | 2)



Garlic  
(2 Cloves | 4 Cloves)

### WHAT YOU'LL NEED

Olive Oil  
(2 tsp | 4 tsp)

Vegetable Oil  
(2 tsp | 4 tsp)

Brown Sugar  
(1 TBSP | 2 TBSP)

Butter  
(1 TBSP | 2 TBSP)  
*Contains milk*



## CHEF'S TIP

To save time on thyme prep, pinch the stem near the top with one hand, then pull down with your other hand against the direction the leaves grow in. The leaves should pop right off... like "magic"!



1. Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Medium dice **potatoes** into ½-inch pieces. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Peel and finely chop **garlic**. Pick **thyme** leaves from stems until you have 2 tsp (**4 tsp for 4 servings**); roughly chop leaves and discard empty stems. (**Reserve remaining thyme sprigs for making sauce in step 4.**)
2. Toss **potatoes** on one side of a baking sheet with a **drizzle of olive oil**, **half the chopped thyme**, **garlic**, **salt**, and **pepper**. Toss **zucchini** on opposite side of sheet with a **drizzle of olive oil**, **salt**, and **pepper**. (**For 4 servings, divide potatoes and zucchini between 2 baking sheets.**) Roast on top rack until browned and tender, about 20 minutes.



3. While veggies roast, pat **pork chops** dry with paper towels and season all over with **salt** and **pepper**. Heat a **large drizzle of oil** in a large pan over medium-high heat. Add pork chops and cook until browned and cooked through, 4-6 minutes per side. Turn off heat; transfer to a plate to rest. Wipe out pan.
4. Heat same pan over medium-high heat. Add ¼ cup water (**½ cup for 4 servings**), **vinegar**, **stock concentrate**, **1 TBSP brown sugar** (**2 TBSP for 4**), and **remaining thyme sprigs**. (**If you don't have brown sugar, simply swap with 2 tsp white sugar; use 4 tsp for 4.**) Bring to a simmer and cook, stirring occasionally, until slightly reduced, 2-3 minutes. Season generously with **pepper**. Turn off heat and stir in **1 TBSP butter** (**2 TBSP for 4**) until melted. Discard thyme sprigs.



5. Return **pork chops** to pan and turn to coat in **glaze**; divide between plates with **potatoes** and **zucchini**. Top pork chops with any remaining glaze and sprinkle with as much **remaining chopped thyme** as you'd like.

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