Pork Chops

with Rosemary-Grape Salsa, Sweet Potatoes, and Roasted Broccolini

Don't limit salsa to the tomato variety! Play with different combinations of fruit, onions, and herbs for endless possibilities. The sweet and savory combination of grapes, rosemary, and shallot pairs perfectly with juicy pork chops and sweet potatoes. You'll be hooked!

Prep: 10 min
Total: 30 min

level 1

nut free

dairy free

gluten free

| Pork Chops | Sweet Potatoes | Broccolini | Red Grapes | Rosemary | Shallot |

Ingredients	2 People	4 People
Pork Chops	12 oz	24 oz
Sweet Potatoes	12 oz	24 oz
Broccolini	6 oz	12 oz
Red Grapes	4 oz	8 oz
Rosemary	¼ oz	¼ oz
Shallot	1	2
Olive Oil*	4 t	8 t

*Not Included

Allergens

None

Tools
Peeler, Baking sheet, Large pan, Small bowl

Ruler
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Nutrition per person Calories: 516 cal | Fat: 13 g | Sat. Fat: 2 g | Protein: 45 g | Carbs: 60 g | Sugar: 20 g | Sodium: 208 mg | Fiber: 10 g

1 Prep: Wash and dry all produce. Preheat the oven to 450 degrees. Peel and cut the **potatoes** into ½-inch cubes. Trim and discard the bottom inch from the **broccolini**. Strip the **rosemary** off the sprig and finely chop the **leaves**.

2 Roast the potatoes: Toss the **potatoes** on one side of a baking sheet with **half the rosemary**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Place in the oven for 12 minutes.

3 Make the salsa: While the **potatoes roast**, quarter the **grapes**. Halve, peel, and finely chop the **shallot**. Heat a drizzle of **olive oil** in a large pan over medium heat. Add the **shallot** and **½ teaspoon rosemary** and cook, tossing for 3-4 minutes, until softened. Transfer the mixture to a small bowl and toss with the **grapes**. Season with **salt** and **pepper**.

4 Roast the broccolini: Remove the baking sheet from the oven. Toss the **broccolini** on the opposite side with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Flip the **potatoes** and return to the oven for 12-15 minutes, until both are tender and golden brown.
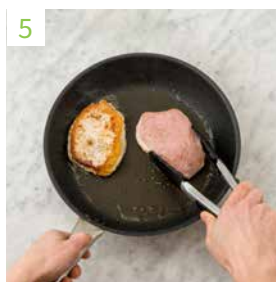
5 Cook the pork: Meanwhile, heat another drizzle of **olive oil** in the same pan over medium-high heat. Season the **pork chops** on all sides with **salt** and **pepper**. Add them to the pan and cook for 3-5 minutes per side, until cooked to desired doneness.

6 Plate: Serve the **pork chops** with the **sweet potatoes** and **roasted broccolini** to the side. Top with the **rosemary-grape salsa** and enjoy!

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