



**In your box**  
3 Thyme Sprigs  
12 oz. Red Potatoes  
8 oz. Green Beans  
2 Boneless Pork Chops  
½ fl. oz. Apple Cider Vinegar  
1 Tbsp. Grainy Mustard  
½ oz. Light Brown Sugar



Staff Pick

## Grilled Pork Chop with Whole Grain Dijon Sauce with red potatoes and green beans

NUTRITION per serving—Calories: 587, Carbohydrates: 41g, Fat: 27g, Protein: 43g, Sodium: 1443mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**35-45 min.**

Cook Within  
**5 days**

Difficulty Level ● ◻ ◻ ◻  
**Easy**

Spice Level ◻ ◻ ◻ ◻  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, 2 Mixing Bowls, Grill Pan or Outdoor Grill

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **thyme**, **vinaigrette**



1

### Prepare the Ingredients

- Quarter **potatoes**.
- Reserve two **thyme sprigs** whole and stem remaining thyme.
- Trim ends off **green beans**.
- Pat **pork chops** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.



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### Roast the Potatoes

- Place **potatoes** on prepared baking sheet and toss with 1 tsp. **olive oil**, **whole thyme sprigs**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and roast until potatoes are fork-tender, 18-22 minutes.
- Discard thyme sprigs from cooked potatoes.
- While potatoes roast, make vinaigrette.



3

### Make the Vinaigrette

- Combine **apple cider vinegar**, **grainy mustard**, **brown sugar**, and **thyme leaves** in a mixing bowl.
- Slowly whisk in 1 Tbsp. **olive oil**. Season with ¼ tsp. **salt** and a pinch of **pepper**. Set aside.



4

### Grill the Pork Chops

- Heat a grill or grill pan to medium heat.
- Rub **pork chops** on both sides with 1 tsp. **olive oil** and add to hot grill. Cook until pork chops reach a minimum internal temperature of 145 degrees, 5-6 minutes per side.
- Remove pork chops from grill and spoon 1 Tbsp. **vinaigrette** (reserve remaining for garnish) over each pork chop. Tent with foil and rest at least 5 minutes. Keep grill or grill pan over medium heat.
- While chops rest, grill green beans.



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### Grill the Green Beans

- Toss **green beans** with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in another mixing bowl.
- Place green beans on hot grill and flip occasionally until lightly charred, 4-5 minutes.
- Remove from grill.
- Plate dish as pictured on front of card, drizzling remaining **vinaigrette** over dish. Bon appétit!