

Ancho Honey Citrus Pork Chops

What's Inside:



8 oz
PORK
CHOPS



12 oz
SWEET
POTATOES



8 oz
ASPARAGUS



2 Tsp
MINCED
GARLIC



4 oz
ORANGE/ LIME
JUICE BLEND



1/2 cup
HONEY



2 Tbsp
ANCHO CHILE
SPICE BLEND

What You'll Need:

Olive oil
Salt & pepper
Small bowl
Whisk
Reusable plastic bag
Aluminum foil
Nonstick cooking spray
Skillet
Sheet pan
Paper towels
Instant read meat thermometer

Recommended Preparation:



1 Marinate Pork Chops

Preheat oven to 425°F. In small bowl, whisk together juice, honey, garlic and all but 1/2 teaspoon ancho spice blend to make marinade (reserve 1/2 teaspoon spices from packet to season pork later). Reserve 1/4 cup marinade; set aside. Pour the remaining marinade over pork in resealable plastic bag; marinate 15 minutes.



2 Roast Sweet Potatoes

Scrub sweet potatoes; pierce with fork. Place potatoes on half of foil-lined and greased sheet pan (you'll use the other half for the asparagus); roast in oven 20 minutes.

 *Sweet potatoes are a great alternative to traditional baked potatoes. Try adding butter or even brown sugar!*



3 Add Asparagus

Season asparagus with 2 teaspoons olive oil and 1/4 teaspoon each salt and pepper; place in oven on other half of sheet pan. Roast potatoes and vegetables another 10 minutes.



4 Sauté Pork

Heat 1 to 2 teaspoons olive oil in skillet over medium-high heat. Remove pork from marinade and pat dry with paper towels. Season with 1/2 teaspoon salt and reserved 1/2 teaspoon ancho spice blend. Discard used marinade. Sauté pork chops until lightly browned on each side, about 4 minutes.



5 It's Mealtime!

Reduce heat; pour 1/4 cup reserved marinade over chops in skillet; simmer about 3 minutes or until internal temperature reaches 145°F on an instant read meat thermometer. Serve pork chops with roasted asparagus and baked sweet potatoes.