



JUN
2016

Southern Pork Chops

with Collard Green-Potato Hash and Black Pepper Gravy

A bit of seasoned flour is the secret to getting a perfectly golden sear on these pork chops. Crispy roasted potatoes and earthy collard greens are tossed together for a delicious hash. A creamy black pepper gravy ties it all together. For best results, use freshly ground black pepper.



Prep: 10 min
Total: 30 min



level 1



nut free



Boneless
Pork Chops



Collard Greens



Sour Cream



Yukon Potatoes



Chicken Stock
Concentrate



Yellow Onion



Flour



Cajun Spice

| Ingredients | 2 People | 4 People | *Not Included |
|---|----------|----------|--|
| Boneless Pork Chops | 12 oz | 24 oz | Allergens |
| Collard Greens | 8 oz | 16 oz | 1) Milk |
| Yukon Potatoes | 12 oz | 24 oz | 2) Wheat |
| Sour Cream 1) | 2 T | 4 T | |
| Chicken Stock Concentrate | 1 | 2 | |
| Yellow Onion | 1 | 2 | |
| Flour 2) | ¼ Cup | ½ Cup | |
| Cajun Spice  | 1 T | 2 T | Tools |
| Olive Oil* | 4 t | 8 t | Baking sheet, Large pan, Shallow dish, Whisk |

Ruler
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Nutrition per person Calories: 634 cal | Fat: 25 g | Sat. Fat: 7 g | Protein: 47 g | Carbs: 56 g | Sugar: 5 g | Sodium: 320 mg | Fiber: 10 g



1

1 Prep the onion and potatoes: Wash and dry all produce. Preheat the oven to 450 degrees. Cut the **potatoes** into ½-inch cubes. Toss them on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Place in the oven for 20-25 minutes, tossing halfway through cooking, until golden brown and crispy. Halve, peel, and finely dice the **onion**. Remove the stems and ribs from the **collard greens** and roughly chop the **leaves**.



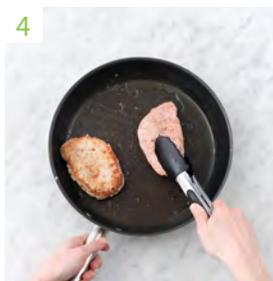
2

2 Cook the onions: Meanwhile, heat a drizzle of **olive oil** in a large pan over medium heat. Add the **onions** and cook, tossing for 4-5 minutes, until softened. Remove ¼ of the **onions** from the pan and set aside.



3

3 Cook the collard greens: Add the **collard greens** to the pan and toss to coat. Add ¼ **cup water** to the pan, cover, and cook for 3-4 minutes. Uncover, then toss until the liquid has evaporated and the greens are tender. Season with **salt** and **pepper**. Remove the greens from the pan and set aside.



4

4 Cook the pork chops: Set aside 1 **teaspoon flour** for the **gravy**. Toss the remaining flour and **Cajun spice** together in a shallow dish. Heat a large drizzle of **olive oil** in the same large pan over medium heat. Season the **pork chops** on both sides with **salt** and **pepper**, then press into the flour mixture to adhere to both sides. Shake off any excess coating. Add the **pork** to the pan and cook for 3-4 minutes per side, until cooked to desired doneness. Set aside to rest for 5 minutes.

5 Make the gravy: Once the **pork** has been removed, wipe out any black bits from the pan. Next, add a drizzle of **olive oil**, the reserved **onions**, and the reserved **flour** to the pan over medium heat. Cook, tossing for 1 minute. Whisk the **stock concentrate** and 1/3 **cup water** into the pan and simmer until thickened and reduced by half, for about 2-3 minutes. Remove the pan from the heat and stir in the **sour cream**. Season generously to taste, with **salt** and up to ¼ teaspoon of freshly ground **black pepper**.

6 Finish and serve: Toss the **collard greens** with the **potatoes** on the baking sheet and return to the oven to heat through for 1-2 minutes. Serve the **Southern pork chops** on a bed of **collard green-potato hash** and drizzle with the **black pepper gravy**. Enjoy!