



COUNTRY GRAVY PORK CHOPS

with a Potato and Collard Green Hash



HELLO COLLARD GREENS

The leafy brassica is a solid source of vitamins A and C.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 560**



Yukon Gold Potatoes



Collard Greens



Cajun Spice Blend



Chicken Stock Concentrate



Yellow Onion



Flour
(Contains: Wheat)



Pork Chops



Sour Cream
(Contains: Milk)

START STRONG


An easy way to prep collard greens: Hold the stalk end and, with your other hand, pinch at the point where the leaf ends and tapers into the stalk. Pull outward to tear the leaf away.

BUST OUT

- Baking sheet
- Large pan
- Shallow dish
- Olive oil (5 tsp | 10 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Yellow Onion 1 | 2
- Collard Greens 8 oz | 16 oz
- Flour ¼ Cup | ½ Cup
- Cajun Spice Blend  1 TBSP | 2 TBSP
- Pork Chops 12 oz | 24 oz
- Chicken Stock Concentrate 1 | 2
- Sour Cream 2 TBSP | 4 TBSP

HELLO WINE



PAIR WITH
Barquette Monterey County
Chardonnay, 2015

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1 ROAST POTATOES

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Cut **potatoes** into ½-inch cubes. Toss on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until browned and tender, 20-25 minutes, tossing halfway through.



4 COOK PORK

Measure out ¼ cup **flour** (we sent more) and set aside 1 tsp for gravy. Toss remainder of the ¼ cup flour and **Cajun spice** in a shallow dish. Heat a large drizzle of **olive oil** in same pan over medium heat. Season **pork** with **salt** and **pepper**. Toss in flour mixture to coat, shaking off excess. Add to pan. Cook to desired doneness, 3-6 minutes per side. Remove from pan and let rest 5 minutes.



2 PREP AND COOK ONION

Meanwhile, halve, peel, and finely dice **onion**. Remove and discard stems and large ribs from **collard greens**. Roughly chop leaves. Heat a drizzle of **olive oil** in a large pan over medium heat. Add onion and cook, tossing, until softened, 4-5 minutes. Remove a quarter of the onion from pan and set aside.



5 MAKE GRAVY

While pork rests, wipe out pan. Return pan to medium heat and add a drizzle of **olive oil**, reserved **onion**, and reserved **1 tsp flour**. Cook, tossing, until flour loses its raw smell, 1-2 minutes. Stir in **stock concentrate** and ½ cup **water**. Bring to a simmer and let bubble until reduced by half, 2-3 minutes. Remove from heat and stir in **sour cream**. Season with **salt** and **pepper**.



3 COOK COLLARD GREENS

Toss **collard greens** into pan. Pour in ¼ cup **water**, cover pan, and cook until softened, 3-4 minutes. (**TIP:** Use foil to cover your pan if it doesn't have a lid.) Uncover and toss until leaves are tender and water evaporates, another 2-3 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



6 FINISH AND SERVE

Toss **collard greens** with **potatoes** on baking sheet. Return to oven and allow to warm through, 1-2 minutes. Divide between plates, then top with **pork**. Spoon **gravy** over and serve.

REMARKABLE!

Dusting with flour and spices is an easy way to add flavor and crispiness to any protein.

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