

Hello FreshJUN
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

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

Ruler

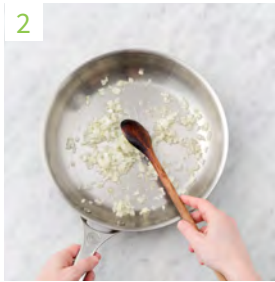
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1



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



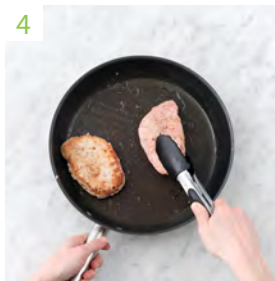
2 Cook the onions: Meanwhile, heat a drizzle of **olive oil** in a large pan over medium heat. Add the **onions** and cook, tossing for 4-5 minutes, until softened. Remove ¼ of the **onions** from the pan and set aside.

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 ⅓ **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!