

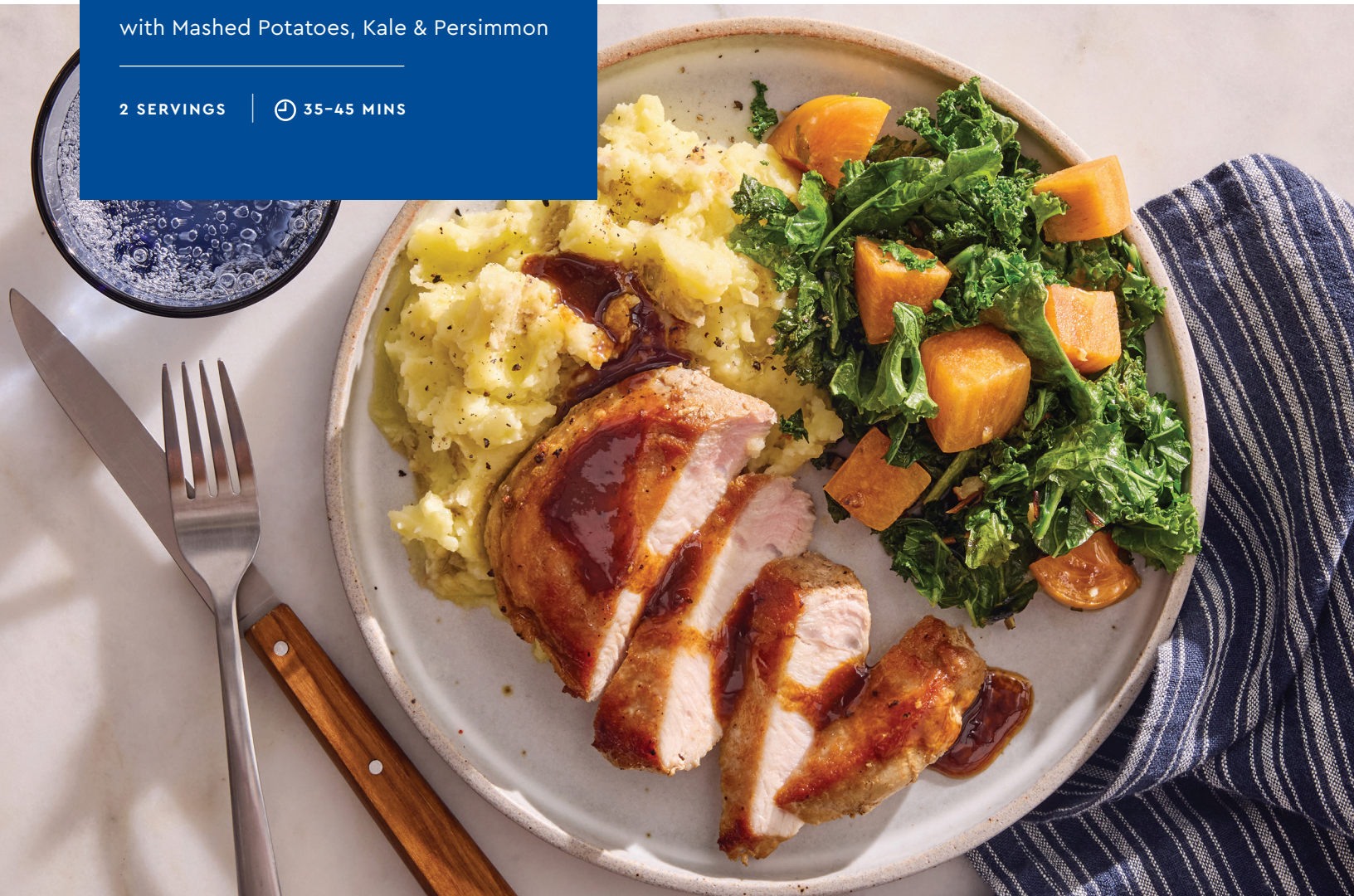
Sweet & Tangy Glazed Pork

with Mashed Potatoes, Kale & Persimmon

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients

 2 Boneless, Center-Cut Pork Chops 

SWAPPED FOR:


 2 Boneless, Skinless Chicken Breasts 


 12 oz Potatoes

 2 cloves Garlic

 6 oz Kale

 1 Persimmon

 1 oz Salted Butter

 1 Tbsp Hot Sauce

 2 Tbsps Vegetarian Worcestershire Sauce

 2 tps Honey

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*Ingredients may be replaced and quantities may vary.

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1 Prepare the ingredients & make the glaze

- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Peel and roughly chop **2 cloves of garlic**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Core and medium dice the **persimmon**.
- In a bowl, whisk together the **honey**, **worcestershire sauce**, **2 tablespoons of water**, and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be.



2 Cook & mash the potatoes

- Add the **diced potatoes** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add **half the butter** and a drizzle of **olive oil**. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired.



3 Cook the kale & persimmon

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- Add the **diced persimmon** and $\frac{1}{4}$ cup of **water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until the kale is wilted and the water has cooked off.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.



4 Cook the pork & serve your dish

- Pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned pork**. Cook 4 to 6 minutes, or until browned. Flip and cook 4 minutes.
- Add the **glaze** (carefully, as the liquid may splatter) and **remaining butter**. Cook, frequently spooning the glaze over the pork, 1 to 2 minutes for medium (the center may still be slightly pink), or until the pork is coated and cooked to your desired degree of doneness.*
- Turn off the heat.
- Serve the **cooked pork** (including any glaze from the pan) with the **mashed potatoes** and **cooked kale and persimmon**. Enjoy!



↩ CUSTOMIZED STEP 4 If you chose Chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken**. Cook 6 to 9 minutes, or until browned. Flip and cook 6 minutes.
- Add the **glaze** (carefully, as the liquid may splatter) and **remaining butter**. Cook, frequently spooning the glaze over the chicken, 1 to 2 minutes, or until the chicken is coated and cooked to your desired degree of doneness.*
- Turn off the heat.
- Serve the **cooked chicken** (including any glaze from the pan) with the **mashed potatoes** and **cooked kale and persimmon**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for pork and 165°F for chicken.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
Blue Apron, LLC, New York, NY 10006

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