

# Center-Cut Pork Chops

*with Sautéed Vegetables & Cheddar-Scallion Cornbread*

Chefs, there aren't too many things better than cornbread hot out of the oven. Deliciously rich and crumbly, it's a down-home classic, with a uniquely satisfying taste and texture. But, well, we think we may have found a way to make it even better: adding savory cheddar cheese and aromatic scallions. That's what we're doing here, serving the cornbread as a side for pork chops and an array of delicious vegetables, from collard greens to tangy bell peppers and onion.



## Ingredients

- 4 Center-Cut Pork Chops
- 1 Farm Egg
- 1½ Cups Cornbread Mix
- 3 Scallions
- 2 Cloves Garlic
- 2 Red Bell Peppers
- 1 Yellow Onion
- 1 Bunch Collard Greens

## Knick Knacks

- 2 Ounces Cheddar Cheese
- 2 Tablespoons Tomato Paste
- 1 Tablespoon Sherry Vinegar
- 2 Teaspoons Pork Chop Spice Blend  
(Smoked Sweet Paprika & Instant Flour)

**Makes 4 Servings**

**About 700 Calories Per Serving**

**Cooking Time: 35 to 45 minutes**





1



## Prepare the ingredients:

Preheat the oven to 375°F. Wash and dry the fresh produce. Cut off and discard the root ends of the scallions. Thinly slice the white bottoms of the scallions on an angle; cut the green tops into ½-inch pieces on an angle. Peel and mince the garlic. Cut out and discard the stems, ribs and seeds of the bell peppers; thinly slice the bell peppers. Remove and discard the collard green stems; roughly chop the leaves. Peel and thinly slice the onion. Grate the cheese.

2



## Make the cornbread:

Lightly oil a baking dish. In a large bowl, combine the **cornbread mix**, **egg**, **cheese**, ⅓ **cup of water** and **half the green tops of the scallions**; season with salt and pepper. Transfer to the oiled baking dish. Bake 15 to 20 minutes, or until a knife inserted into the center of the cornbread comes out clean. Remove from the oven and set aside to cool slightly.

3



## Cook the pork chops:

While the cornbread bakes, pat the **pork chops** dry with paper towels; season on both sides with salt, pepper and the **spice blend**. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the pork chops; cook 3 to 5 minutes per side, or until browned and cooked through. Transfer to a serving dish, leaving any browned bits (or fond) in the pan. Loosely cover the pork chops with foil. Set aside in a warm place.

4



## Start the bell peppers & onion:

While the cornbread continues to bake, add 1 tablespoon of olive oil to the pan of reserved fond. Heat on medium-high until hot. Add the **bell peppers** and **onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until softened and lightly browned.

5



## Finish the bell peppers & onion:

To the pan of bell peppers and onion, add the **tomato paste**, **vinegar**, **half the garlic**, **half the white bottoms of the scallions** and ½ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until the liquid is slightly reduced in volume; season with salt and pepper to taste. Transfer to the serving dish of cooked pork chops. Wipe out the pan.

6



## Cook the collard greens & serve your dish:

In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **remaining garlic** and **white bottoms of the scallions**. Cook, stirring occasionally, 30 seconds to 1 minute, or until softened and fragrant. Add the **collard greens** and ¼ **cup of water**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until wilted. Transfer to a serving dish. Garnish the **cooked pork chops** and **finished bell peppers and onion** with the **remaining green tops of the scallions**. Serve with the **cooked collard greens** and **cornbread** on the side. Enjoy!