

Roast Pork

with Sautéed Spinach & Olive Smashed Potatoes

Roast pork makes for a delicious centerpiece—all it needs to shine are a couple of quick sides. In this dish, we're serving our pork with zesty sautéed spinach and smashed potatoes. To give the potatoes their satisfying, complex texture, we're leaving their skins on, and combining them with just a little sour cream and olive oil. For extra flavor, we're also adding garlic chives and Castelvetro olives, a Sicilian variety known for its rich, clean taste.



Ingredients

- 1 Pork Roast
- 1 Lemon
- $\frac{3}{4}$ Pound Russet Potatoes
- $\frac{1}{2}$ Pound Spinach
- $\frac{1}{2}$ Bunch Garlic Chives

Knick Knacks

- 1 Ounce Castelvetro Olives
- $\frac{1}{4}$ Cup Sour Cream

Makes 2 Servings

About 655 Calories Per Serving

Prep Time: 10 min | Cook Time: 30 to 40 min



1



Sear & roast the pork:

Preheat the oven to 450°F. Pat the **pork** dry with paper towels; season with salt and pepper on all sides. In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork and cook, turning occasionally, 8 to 10 minutes, or until browned on all sides. Transfer to a sheet pan, leaving any browned bits (or fond) in the pan on the stove. Roast the seared pork 18 to 20 minutes, or until cooked through. (An instant-read thermometer should register 145°F.) Remove from the oven. Transfer to a cutting board and let rest for at least 5 minutes.

2



Prepare the ingredients:

While the pork sears, wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Large dice the potatoes. Using the flat side of your knife, smash the olives; remove and discard the pits, then roughly chop the olives. Cut the garlic chives into ¼-inch pieces. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon.

3



Cook & smash the potatoes:

While the pork roasts, add the **potatoes** to the pot of boiling water and cook 14 to 16 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, using a fork, smash the cooked potatoes to your desired consistency. Add the **olives, sour cream, half the garlic chives and the juice of 2 lemon wedges**. Drizzle with olive oil and stir until thoroughly combined; season with salt and pepper to taste. Set aside in a warm place.

4



Cook the spinach:

While the pork rests, add 1 teaspoon of olive oil to the pan of reserved fond and heat on medium until hot. Add the **spinach** and cook, stirring frequently, 1 to 2 minutes, or until wilted. Stir in the **lemon zest**. Remove from heat.

5



Plate your dish:

Find the lines of muscle (or grain) of the **rested pork**; thinly slice crosswise against the grain. Season with salt and pepper. Divide the sliced pork, **smashed potatoes** and **cooked spinach** between 2 plates. Garnish with the **remaining garlic chives** and **remaining lemon wedges**. Enjoy!