

Oktoberfest Pork Chops

with Hops-Braised Cabbage & German Potato Salad

We're celebrating the classic German flavors of Oktoberfest, a folk festival held annually in Munich, with this delicious meal. Crispy pork chops pair perfectly with German potato salad (dressed with Dijon mustard). We're also braising fall cabbage with red onion, honey, vinegar and a very special ingredient: hops. Traditionally used to flavor beer, hops are the small flowers of the hops plant, and they provide tangy and pleasantly bitter notes. Guten Appetit, chefs!



Ingredients

2 Boneless, Center-Cut Pork Chops

1 Red Onion

¾ Pound Green Cabbage

½ Pound Multicolored Potatoes

Knick Knacks

2 Tablespoons Apple Cider Vinegar

2 Tablespoons Whole Grain Dijon Mustard

1 Tablespoon Dried Hops Flowers

1 Tablespoon Honey

2 Tablespoons Oktoberfest Spice Blend

(All-Purpose Flour, Ground Bay Leaf & Ground Cayenne Pepper)

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut the potatoes into bite-sized pieces. Core and thinly slice the cabbage. Peel, halve and thinly slice the onion.

2



Make the potato salad:

Add the **potatoes** to the pot of boiling water. Cook 10 to 12 minutes, or until tender when pierced with a knife. Drain thoroughly and transfer to a medium bowl. Add the **mustard** and a drizzle of olive oil; stir to combine and season with salt and pepper to taste.

3



Braise the cabbage:

While the potatoes cook, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **cabbage**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted. Stir in the **honey, vinegar, hops** and $\frac{1}{4}$ cup of **water**; season with salt and pepper. Loosely cover the pan with foil and reduce the heat to medium. Simmer 12 to 14 minutes, or until the cabbage is tender. Remove from heat and season with salt and pepper to taste. Transfer to a large bowl. Wipe out the pan.

4



Coat the pork chops:

While the cabbage braises, place the **spice blend** on a plate. Pat the **pork chops** dry with paper towels; season with salt and pepper on both sides. Coat the seasoned pork chops in the spice blend (tapping off any excess).

5



Cook the pork chops:

In the pan used to braise the cabbage, heat 2 teaspoons of olive oil on medium until hot. Add the **coated pork chops**. Cook 4 to 6 minutes per side, or until golden brown and cooked through. Remove from heat.

6



Plate your dish:

Divide the **cooked pork chops, braised cabbage** and **potato salad** between 2 plates. Enjoy!