

# Spiced Pork Chops

*with Charred Poblano Salsa & Sweet Potato Mash*

In this recipe, we're giving classic comfort food a bold, south of the border makeover. We're coating pork chops in zesty Mexican spices and pan-searing them, then topping them with a uniquely delicious salsa made with charred poblano pepper and scallions. Charring the poblano (a mildly spicy variety) gives it a rich, smoky depth. To complement its flavor, we're adding fresh apple to the salsa, for notes of sweetness and tartness. And for smooth, satisfying texture, we're serving the pork chops and salsa with a seasonal sweet potato mash.



## Ingredients

- 2 Boneless, Center-Cut Pork Chops
- 2 Scallions
- 1 Granny Smith Apple
- 1 Poblano Pepper
- 1 Lime
- ½ Pound Sweet Potato
- 1 Bunch Cilantro

## Knick Knacks

- 2 Tablespoons Butter
- 1 Tablespoon Pork Chop Spice Blend  
*(Ancho Chile Powder, Chipotle Chile Powder, Ground Cumin & Ground Coriander)*

**Makes 2 Servings**

**About 650 Calories Per Serving**

**Prep Time: 15 min | Cook Time: 20 to 30 min**





1



## Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Cut off and discard the root ends of the scallions; thinly slice the green tops, leaving the white bottoms whole. Peel and medium dice the sweet potato. Finely chop the cilantro leaves and stems. Quarter the lime. Peel, core and small dice the apple; toss with **the juice of 1 lime wedge**. Cut the poblano pepper in half lengthwise; remove and discard the stem, ribs and seeds. Thoroughly wash your hands and work surface immediately after handling the poblano pepper.

2



## Roast & chop the vegetables:

Place the **poblano pepper** and **white bottoms of the scallions** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange the seasoned poblano pepper cut sides down. Roast 18 to 20 minutes, or until slightly charred and tender. Remove from the oven and transfer to a cutting board to cool slightly. When cool enough to handle, roughly chop the roasted vegetables. Transfer to a large bowl.

3



## Cook & mash the sweet potato:

While the vegetables roast, add the **sweet potato** to the pot of boiling water. Cook 14 to 16 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, add the **butter**. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste. Set aside in a warm place.

4



## Cook the pork chops:

While the sweet potato cooks, pat the **pork chops** dry with paper towels; season on both sides with salt, pepper and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be. In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork chops. Cook 2 to 4 minutes per side, or until browned and cooked through. Transfer to a plate and let rest for at least 5 minutes.

5



## Make the salsa:

While the pork chops cook, to the bowl of **chopped vegetables**, add the **green tops of the scallions**, **cilantro**, **apple** and **the juice of the remaining lime wedges**. Drizzle with olive oil and toss to combine; season with salt and pepper to taste.

6



## Plate your dish:

Divide the **sweet potato mash** and **cooked pork chops** between 2 plates. Top each with a few spoonfuls of the **salsa**. Serve with the **remaining salsa** on the side. Enjoy!