

# Spiced Pork Chops & Mashed Potatoes

*with Kale, English Peas & Goat Cheese*

Hearty pork and potatoes, a favorite pairing in British cuisine, make for incredibly satisfying comfort food. In this recipe, we're serving pan-seared pork chops—coated with the warm flavors of fennel, coriander and more—over a bed of mashed potatoes and tender kale. Fresh peas, brightened up with shallot, complete this delicious, simple meal with a springtime flourish.

## Blue Apron Wine Pairings

Toccata Super Tuscan Red Blend, 2013  
Giuseppe Caviola Super Tuscan Blend, 2014



## Ingredients

- 2 Center-Cut Pork Chops
- 6 Ounces English Peas
- 3 Cloves Garlic
- 1 Bunch Kale
- 1 Pound Yukon Gold Potatoes

## Knick Knacks

- 2 Tablespoons Butter
- 1 Shallot
- ¼ Cup Crumbled Goat Cheese
- 2 Teaspoons Pork Chop Spice Blend  
(Ground Fennel, Ground Coriander, Ground Mustard & Garlic Powder)

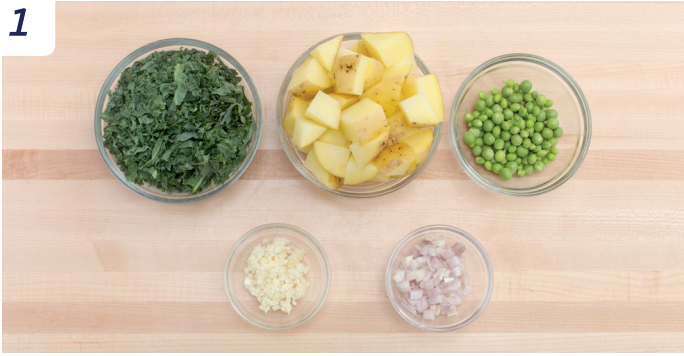
**Makes:** 2 servings | **Calories:** about 700 per serving

**Prep Time:** 15 minutes | **Cook Time:** 25–35 minutes

# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/837](https://blueapron.com/recipes/837)

1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Large dice the potatoes. Peel and small dice the shallot. Shell the peas. Peel and mince the garlic. Remove and discard the kale stems; finely chop the leaves.

2



## Cook & mash the potatoes:

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, stir in 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.

3



## Cook the shallot & peas:

While the potatoes cook, in a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **shallot**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until lightly browned and softened. Add the **peas** and **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 7 to 9 minutes, or until the water has cooked off. Transfer to a bowl and set aside in a warm place. Wipe out the pan.

4



## Cook the pork chops:

While the potatoes continue to cook, pat the **pork chops** dry with paper towels; season with salt, pepper and the **spice blend** on both sides. In the pan used to cook the shallot and peas, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork chops and cook 2 to 4 minutes per side, or until browned and cooked through. Transfer to a cutting board, leaving any browned bits (or fond) in the pan. Set the cooked pork chops aside to rest for at least 5 minutes.

5



## Cook the kale:

While the pork chops rest, add the **garlic** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add up to 2 teaspoons of olive oil.) Cook on medium-high, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **kale** and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the kale has wilted and the water has cooked off. Remove from heat.

6



## Plate your dish:

Find the lines of muscle (or grain) of the **rested pork chops**; thinly slice crosswise against the grain. Divide the **mashed potatoes**, **cooked kale** and sliced pork chops between 2 plates. Top with the **cooked shallot and peas**. Garnish with the **cheese**. Enjoy!