

Seared Pork Chops

with Two-Cheese Mashed Potatoes & Sautéed Spinach

Tonight's dinner is all about classic comfort food. We're pan-searing juicy pork chops, coated in a zesty blend of spices (and flour, for a tasty, crispy crust). On the side, mashed potatoes get a deliciously cheesy upgrade with the addition of Monterey Jack (which melts beautifully into the mash) and Parmesan. More Parmesan livens up a side of spinach, sautéed and drained to concentrate its flavor, then finished with garlic. And to drizzle over the pork and potatoes, a simple, rich pan sauce completes the dish with flavor and flair.

Blue Apron Wine Pairing

Rock Point Cabernet Sauvignon, 2013



Ingredients

- 4 Boneless, Center-Cut Pork Chops
- 3 Cloves Garlic
- 1½ Pounds Yukon Gold Potatoes
- 1 Pound Spinach

Knick Knacks

- 4 Tablespoons Butter
- 2 Ounces Monterey Jack Cheese
- 2 Tablespoons Pork Demi-Glace
- ¼ Cup Grated Parmesan Cheese
- 1 Tablespoon Pork Chop Spice Blend
(Smoked Paprika, Mustard Powder, Dried Thyme, All-Purpose Flour & Ground Nutmeg)

Makes: 4 servings | **Calories:** about 775 per serving

Prep Time: 5 minutes | **Cook Time:** 20–30 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp270

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Large dice the potatoes. Grate the Monterey Jack cheese. Peel and finely chop the garlic.

2



Cook & mash the potatoes:

Add the **potatoes** to the pot of boiling water. Cook 18 to 20 minutes, or until tender when pierced with a fork. Drain thoroughly; return to the pot. Off the heat, add the **Monterey Jack cheese**, **half the Parmesan cheese** and **half the butter**. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place.

3



Cook & drain the spinach:

While the potatoes cook, in a large pan, heat 2 teaspoons of olive oil on medium until hot. Working in batches if necessary, add the **spinach**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the drained spinach to a cutting board and finely chop. 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 spinach, heat 1 tablespoon of olive oil on medium-high until hot. Add the seasoned pork chops and cook 2 to 3 minutes per side, or until browned and cooked through. Transfer to a serving dish and set aside in a warm place, leaving any browned bits (or fond) in the pan.

5



Make the pan sauce:

Add the **demi-glace** and $\frac{1}{2}$ **cup of water** to the pan of reserved fond; season with salt and pepper. Cook on medium-high, stirring frequently and scraping up any fond from the bottom of the pan, 1 to 2 minutes, or until slightly reduced in volume. Turn off the heat and stir in the **remaining butter** until thoroughly combined; season with salt and pepper to taste. Transfer to a serving dish and set aside in a warm place. Rinse and wipe out the pan.

6



Finish the spinach & serve your dish:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**. Cook, stirring frequently, 30 seconds to 1 minute, or until golden brown and fragrant. Add the **chopped spinach** and season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until well combined and heated through. Turn off the heat. Stir in the **remaining Parmesan cheese**; season with salt and pepper to taste. Transfer to a serving dish. Serve the **cooked pork chops** with the **mashed potatoes**, **finished spinach** and **pan sauce** on the side. Enjoy!