

# Seared Pork Chops & Fig Compote

*with Sautéed Kale & Farro Salad*

Compote, or fruit stewed in a simple syrup, pairs beautifully with savory meats. Here, we're making a compote with dried figs, sugar, lemon juice and water, brightening our pan-seared pork chops with its pop of sweetness. A warm salad of farro and sautéed kale (dressed with tangy crème fraîche) rounds out this wholesome meal, garnished with fine-flavored, fresh tarragon.

## Blue Apron Wine Pairings

Iris Vineyards Pinot Noir, 2014

Pax Red Wine Blend, 2014



## Ingredients

2 Boneless, Center-Cut Pork Chops  
½ Cup Semi-Pearled Farro  
1 Bunch Kale  
1 Lemon  
1 Bunch Tarragon

## Knick Knacks

2 Ounces Dried Turkish Figs  
2 Tablespoons Crème Fraîche  
2 Tablespoons Sugar  
1 Tablespoon Pork Chop Spice Blend  
(All-Purpose Flour, Ground Fennel Seed & Ground Coriander)

**Makes:** 2 servings | **Calories:** about 790 per serving

**Prep Time:** 5 minutes | **Cook Time:** 25–35 minutes





# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/886](https://blueapron.com/recipes/886)

1



## Cook the farro:

Heat a medium pot of salted water to boiling on high. Once boiling, add the **farro** and cook 16 to 18 minutes, or until tender. Drain thoroughly and transfer to a large bowl. Set aside in a warm place. Rinse and wipe out the pot.

2



## Prepare the ingredients:

While the farro cooks, wash and dry the fresh produce. Finely chop the figs. Quarter and deseed the lemon. Remove and discard the kale stems; roughly chop the leaves. Pick the tarragon leaves off the stems; discard the stems and finely chop the leaves.

3



## Cook the pork chops:

While the farro continues to cook, pat the **pork chops** dry with paper towels; season on both sides with salt, pepper and the **spice blend** (tapping off any excess). In a medium pan (nonstick, if you have one), heat 2 teaspoons 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 cutting board, leaving any browned bits (or fond) in the pan. Set the cooked pork chops aside in a warm place to rest for at least 5 minutes.

4



## Make the compote:

In the pot used to cook the farro, combine the **figs**, **sugar**, a **big pinch of salt**, the **juice of 2 lemon wedges** and **¼ cup of water**. Cook on medium-high, stirring occasionally, 6 to 8 minutes, or until the figs have softened and the liquid has thickened. Remove from heat.

5



## Cook the kale:

While the compote cooks, heat the pan of reserved fond on medium-high until hot. Add the **kale** and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally and scraping up any fond from the bottom of the pan, 3 to 5 minutes, or until the kale has wilted and the water has cooked off. Transfer to the bowl of **cooked farro**.

6



## Finish the salad & plate your dish:

Add the **crème fraîche** and the **juice of the remaining lemon wedges** to the bowl of **cooked farro and kale**. Drizzle with olive oil and stir to thoroughly combine; season with salt and pepper to taste. Find the lines of muscle (or grain) of the **rested pork chops**; thinly slice crosswise against the grain. Divide the finished salad and sliced pork chops between 2 dishes. Top the pork chops with the **compote**. Garnish with the **tarragon**. Enjoy!