

Seared Pork Chops & Plum Salsa

with Corn, Kale & Farro Salad

In this wholesome, refreshing dish, our hearty grain salad gets delicious pops of sweetness and a bit of crunch from summer corn, sautéed together with kale. The salad's light balsamic dressing is echoed in the pan sauce for our pork chops, which we're pairing with another warm-weather favorite: juicy plum, tossed with piquant scallions and a drizzle of olive oil.



Blue Apron Wine Pairings

Rocca dei Rettori Aglianico, 2014

Tierra Alta Vineyards Grenache Blanc, 2014



Ingredients

- 2 Boneless, Center-Cut Pork Chops
- ½ Cup Semi-Pearled Farro
- 2 Scallions
- 1 Bunch Kale
- 1 Ear of Corn
- 1 Plum

Knick Knacks

- 2 Tablespoons Balsamic Vinegar
- 2 Tablespoons Butter
- 2 Tablespoons Sliced Almonds

Makes: 2 servings | **Calories:** about 800 per serving

Prep Time: 10 minutes | **Cook Time:** 25–35 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/932

Recipe #932

1



Cook the farro:

Heat a large pot of salted water to boiling on high. Once boiling, add the **farro** and cook, uncovered, 16 to 18 minutes, or until tender. Turn off the heat. Drain thoroughly and return to the pot.

2



Prepare the ingredients:

While the farro cooks, wash and dry the fresh produce. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cob; discard the cob. Cut off and discard the root ends of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Remove and discard the kale stems; finely chop the leaves. Pit and small dice the plum.

3



Cook the vegetables & make the farro salad:

While the farro continues to cook, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **corn** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **kale** and **¼ cup of water**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until the kale has wilted and the water has cooked off. Transfer to the pot of **cooked farro**. Add the **almonds**, **half the vinegar** and a drizzle of olive oil. Stir to combine; season with salt and pepper to taste. Rinse and wipe out the pan.

4



Cook the pork chops:

Pat the **pork chops** dry with paper towels; season with salt and pepper on both sides. In the same pan, 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 plate, leaving any browned bits (or fond) in the pan. Set the cooked pork chops aside in a warm place; let rest for at least 5 minutes.

5



Make the pan sauce:

While the pork chops rest, add the **remaining vinegar** and **¼ cup of water** to the pan of reserved fond. Cook on medium-high, stirring frequently and scraping up any fond from the bottom of the pan, 1 to 2 minutes, or until the liquid has reduced in volume by about half. Add the **butter** and cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Remove from heat; season with salt and pepper to taste.

6



Make the plum salsa & plate your dish:

While the pork chops continue to rest, in a medium bowl, combine the **plum** and **half the green tops of the scallions**. Drizzle with olive oil and stir to coat; season with salt and pepper to taste. Divide the **farro salad** and **rested pork chops** between 2 plates. Top the pork chops with the plum salsa and a few spoonfuls of the **pan sauce**. Garnish with the **remaining green tops of the scallions**. Enjoy!