

Pork Chops & Spicy Chow Chow

with Sweet Potato Salad

Southern chow chow is a relish of green tomatoes, peppers and more, traditionally pickled for a hit of tang. In our fresh twist on the classic, we're simmering tomatillos (a tart relative of the tomato) and corn with two kinds of peppers: seasonal sweet peppers and a hot jalapeño. (Using the back of a spoon to smash the vegetables as they cook helps to release their juices, developing a saucy consistency.) The result is a bright, flavorful topping for our pork chops, served over a creamy sweet potato salad.

 **Blue Apron Wine Pairing**
Vermillion White, 2015



Ingredients

- 2 Boneless, Center-Cut Pork Chops
- 6 Ounces Tomatillos
- 4 Ounces Tinkerbell Peppers
- 2 Sweet Potatoes
- 1 Ear of Corn
- 1 Bunch Parsley

Knick Knacks

- 2 Tablespoons Mayonnaise
- 2 Teaspoons Whole Grain Dijon Mustard
- 1 Jalapeño Pepper
- 1 Shallot

Makes: 2 servings | **Calories:** about 740 per serving
Prep Time: 15 minutes | **Cook Time:** 20–30 minutes

1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and medium dice the sweet potatoes. Cut out and discard the stems, ribs and seeds of the tinkerbell peppers; small dice. Peel and small dice the shallot. Remove and discard the husks and silks of the corn. Cut the corn kernels off the cob; discard the cob. Remove and discard any tomatillo husks; small dice. Roughly chop the parsley leaves and stems. Cut out and discard the stem, ribs and seeds of the jalapeño pepper; small dice. Thoroughly wash your hands immediately afterwards.

2



Cook the sweet potatoes:

Add the **sweet potatoes** to the pot of boiling water and cook 8 to 10 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot.

3



Cook the pork chops:

While the sweet potatoes cook, pat the **pork chops** dry with paper towels; season with salt and pepper on both sides. In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork chops and cook 3 to 5 minutes on the first side, or until browned. Flip and cook 1 to 2 minutes, or until 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.

4



Make the chow chow:

While the pork chops rest, add 2 teaspoons of olive oil to the pan and heat on medium-high until hot. Add the **tinkerbell peppers, shallot, corn** and **as much of the jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant. Add the **tomatillos**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Add **½ cup of water** and cook, stirring occasionally and smashing the vegetables into the bottom of the pan with the back of a spoon, 4 to 6 minutes, or until thickened and saucy. Turn off the heat and season with salt and pepper to taste.

5



Make the sweet potato salad:

While the chow chow cooks, add the **mayonnaise, mustard** and **all but a pinch of the parsley** to the pot of **cooked sweet potatoes**. Stir to thoroughly combine; season with salt and pepper to taste.

6



Plate your dish:

Divide the **sweet potato salad** and **rested pork chops** between 2 dishes. Top the pork chops with the **chow chow**. Garnish with the **remaining parsley**. Enjoy!