

Pork Chops & Garlic Picada

with Brown Rice & Spinach

PREP TIME: 10 minutes

COOK TIME: 35-45 minutes

SERVINGS: 4

In the Catalan and Valencian cuisines of Spain, picada is a type of sauce (or sauce thickener) traditionally made with simple ingredients like bread, a bit of liquid and whatever flavorful extras you'd like. Here, we're making a dry picada with toasted breadcrumbs, fresh garlic and smoked paprika, topping off our pork chops and spinach with delicious crunch. A smoky, tangy yogurt sauce on the side stands up to the dish's robust flavors.



BLUE APRON WINE PAIRING:

Fabre Minervois, 2015

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Ingredients



4
BONELESS,
CENTER-CUT
PORK CHOPS



1 cup
BROWN RICE



1/2 cup
PLAIN GREEK
YOGURT



3 cloves
GARLIC



1 lb
SPINACH



1 bunch
CILANTRO



2
SCALLIONS

KNICK KNACKS:



1 Tbsp
SHERRY VINEGAR



2 tsp
SMOKED PAPRIKA



1/3 cup
PANKO
BREADCRUMBS

Did You Know?

Made from dried peppers, smoked paprika adds a deep, warming kick.



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1 Prepare the ingredients & make the yogurt sauce:

- ☒ Wash and dry the fresh produce.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Peel and mince the garlic.
- ☐ Finely chop the cilantro leaves and stems.
- ☐ In a bowl, combine the **yogurt**, **cilantro**, **half the paprika** and **half the vinegar**. Drizzle with olive oil and season with salt and pepper to taste. Transfer to a serving dish.

2 Cook the rice:

- ☐ In a small pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **white bottoms of the scallions** and **half the garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **rice**, **a big pinch of salt** and **2 cups of water**. Heat to boiling on high. Once boiling, cover and reduce the heat to low. Cook 32 to 35 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat and fluff the cooked rice with a fork.

3 Make the garlic picada:

- ☐ Once the rice has cooked for about 10 minutes, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining garlic** and cook, stirring constantly, 45 seconds to 1 minute, or until lightly golden and fragrant. Add the **breadcrumbs** and toast, stirring frequently, 1 to 2 minutes, or until golden brown. Transfer to a bowl; season with salt, pepper and **as much of the remaining paprika as you'd like**. Wipe out the pan.

4 Cook the pork chops:

- ☐ While the rice continues to cook, pat the **pork chops** dry with paper towels; season with salt and pepper on both sides.
- ☐ In the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the seasoned pork chops and cook 3 to 4 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a plate and let rest for at least 5 minutes.

5 Cook the spinach:

- ☐ While the pork chops rest, add the **spinach** to the pan of reserved fond; season with salt and pepper. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until wilted. Add the **remaining vinegar** and cook, stirring occasionally, 1 to 2 minutes, or until the vinegar has cooked off. Turn off the heat and season with salt and pepper to taste.

6 Serve your dish:

- ☐ Transfer the **cooked rice** to a serving dish. Top with the **cooked spinach** and **rested pork chops**. Garnish with the **garlic picada** and **green tops of the scallions**. Serve with the **yogurt sauce** on the side. Enjoy!

