

Maple Gravy-Smothered Pork Chops

with Collard Greens & Roasted Sweet Potato

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Tonight's recipe is homestyle Southern cooking at its best. We're livening up "smothered" (or gravy-covered) pork chops with a few delicious add-ins: sweet maple syrup, woody sage, aromatic spices and—for a hint of tang—quark (a fresh, soft cheese). On the side, in lieu of the classic hot sauce, we're using chopped pickled piquante peppers to lend our collards a layer of spicy, zesty flavor.



BLUE APRON WINE PAIRING:

Osorio Carménère, 2016

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Ingredients



2
BONELESS,
CENTER-CUT
PORK CHOPS



1 oz
SWEET PIQUANTE
PEPPERS



1 bunch
COLLARD GREENS



½ lb
SWEET POTATO



1 bunch
SAGE



3 cloves
GARLIC

KNICK KNACKS:



2 Tbsp
BUTTER



2 Tbsp
QUARK



1 Tbsp
GRAVY SPICE
BLEND*



2 Tbsp
MAPLE SYRUP



2 Tbsp
WHITE VINEGAR

* All-Purpose Flour, Garlic Powder, Onion Powder & Ground White Pepper



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1 Prepare the ingredients:

- Preheat the oven 450°F.
- Wash and dry the fresh produce.
- Medium dice the sweet potato.
- Peel and finely chop the garlic.
- Finely chop the peppers.
- Remove and discard the collard green stems; roughly chop the leaves.
- Pick the sage leaves off the stems; discard the stems and finely chop the leaves.



2 Roast the sweet potato:

- Place the **sweet potato** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer.
- Roast, stirring halfway through, 18 to 20 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven. Set aside in a warm place.



3 Cook the collard greens:

- While the sweet potato roasts, in a medium pot, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the **garlic** and **peppers**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until softened and fragrant.
- Add the **collard greens** and season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted.
- Add **half the vinegar** and **½ cup of water**. Cook, stirring occasionally, 6 to 7 minutes, or until the collard greens have wilted and the liquid has cooked off. Turn off the heat and season with salt and pepper to taste.



4 Cook the pork chops:

- While the collard greens cook, pat the **pork chops** dry with paper towels; season with salt and pepper on both sides.
- 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 3 to 5 minutes per side, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest for at least 5 minutes.



5 Make the gravy:

- While the pork chops rest, to the pan of reserved fond, add the **butter**, **spice blend**, **maple syrup**, **sage**, **remaining vinegar** and **¼ cup of water**; season with salt and pepper. Cook on medium-high, whisking frequently, 30 seconds to 1 minute, or until thickened. (If the gravy seems too thick, add up to 1 tablespoon of water to achieve your desired consistency.)
- Turn off the heat and whisk in the **quark**; season with salt and pepper to taste.



6 Plate your dish:

- Divide the **rested pork chops**, **roasted sweet potato** and **cooked collard greens** between 2 dishes. Top the pork chops with as much of the **gravy** as you'd like (you may have extra gravy). Enjoy!