

# Pork Chops & Mashed Potatoes

with Maple-Stewed  
Collard Greens

**TIME:** 40-50 minutes

**SERVINGS:** 2

With autumn arriving, hearty comfort foods beckon once again. Quickly stewed collard greens and sweet carrot get seasonal flair from maple syrup, which perfectly complements the sauce for our pork chops. To make the sauce, we're browning butter, or cooking it until deliciously nutty, then stirring in a bit of sherry vinegar to balance out the richness. It all comes together with a side of creamy mashed potatoes.



## MATCH YOUR BLUE APRON WINE



Bold & Spicy

Serve a bottle with this symbol for a great pairing.



## Ingredients



2  
BONELESS,  
CENTER-CUT  
PORK CHOPS



2 cloves  
GARLIC



1  
CARROT



1 lb  
RUSSET POTATOES



1 bunch  
COLLARD GREENS

## KNICK KNACKS:



2 Tbsps  
BUTTER



1/4 cup  
SHERRY VINEGAR



2 Tbsps  
MAPLE SYRUP



2 Tbsps  
CRÈME FRAÎCHE



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### 1 Cook & mash the potatoes:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the **potatoes**; medium dice.
- ☐ Once the pot of water is boiling, add the potatoes. Cook 14 to 16 minutes, or until tender when pierced with a fork.
- ☐ Turn off the heat. Drain thoroughly and return to the pot. Add the **crème fraîche**. Using a fork, mash to your desired consistency. Season with salt and pepper to taste. Set aside in a warm place.

### 2 Prepare the remaining ingredients:

- ☐ While the potatoes cook, wash and dry the remaining fresh produce.
- ☐ Peel and medium dice the carrot.
- ☐ Peel and roughly chop the garlic.
- ☐ Remove and discard the collard green stems; thinly slice the leaves.

### 3 Cook the pork chops:

- ☐ While the potatoes continue to cook, pat the **pork chops** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a large pan (nonstick, if you have one), heat a drizzle 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. Set aside in warm place to rest for at least 5 minutes.

### 4 Make the sauce:

- ☐ While the pork chops rest, add the **butter** to the pan of reserved fond; heat on medium-high until melted. Cook, stirring frequently and swirling the pan, 2 to 3 minutes, or until the butter is browned and nuttily fragrant. (Be careful not to overcook, as the butter can burn easily.)
- ☐ Add **¾ of the vinegar** (be careful, as the vinegar may splatter). Cook, stirring constantly and scraping up any fond from the bottom of the pan, 30 seconds to 1 minute, or until combined and slightly reduced in volume.
- ☐ Transfer to a bowl. Season with salt and pepper to taste. Rinse and wipe out the pan.

### 5 Stew the collard greens:

- ☐ In the same pan, heat a drizzle of olive oil on medium-high until hot.
- ☐ Add the **carrot** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.
- ☐ Add the **collard greens**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted.
- ☐ Add the **maple syrup**, **remaining vinegar**, and **½ cup of water**; season with salt and pepper. Cook, stirring occasionally, 6 to 8 minutes, or until the collard greens have wilted and the liquid is slightly reduced in volume. Turn off the heat; season with salt and pepper to taste.

### 6 Plate your dish:

- ☐ Divide the **mashed potatoes**, **stewed collard greens**, and **cooked pork chops** between 2 dishes. Top the pork chops with the **sauce**. Enjoy!

