

Maple Gravy-Smothered Pork Chops

with Stewed Collard Greens & Sweet Potatoes

TIME: 40-50 minutes

SERVINGS: 4

With this meal, we're celebrating seasonal Southern comfort food—featuring hearty pork chops smothered in a creamy gravy, rich with the flavors of maple syrup and sage. (A spice blend of flour, garlic and onion powders, and ground white pepper also flavors the gravy while helping to thicken it.) For our classic sides, we're serving stewed collard greens and roasted sweet potatoes.



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Ingredients



4
BONELESS,
CENTER-CUT
PORK CHOPS



2 cloves
GARLIC



1 bunch
COLLARD GREENS



2 Tbsps
WHITE WINE
VINEGAR



2 Tbsps
MAPLE SYRUP



1 lb
SWEET POTATOES



1 bunch
SAGE



4 Tbsps
BUTTER



¼ cup
SOUR CREAM



2 Tbsps
GRAVY SPICE
BLEND*

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



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the sweet potatoes lengthwise, then cut crosswise into 1/2-inch-thick pieces.
- ☐ Peel and roughly chop the garlic.
- ☐ 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 potatoes:

- ☐ Place the **sweet potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single layer.
- ☐ Roast, stirring halfway through, 20 to 22 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven and set aside in warm place.



3 Stew the collard greens:

- ☐ While the sweet potatoes roast, in a large pot, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **collard greens**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted.
- ☐ Add **half the vinegar** and **1 cup of water**. Cook, stirring occasionally, 14 to 16 minutes, or until the collard greens have wilted and the liquid has cooked off. Turn off the heat; season with salt and pepper to taste.



4 Cook the pork chops:

- ☐ While the collard greens stew, 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; 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. 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 **1/2 cup of water**; season with salt and pepper. Cook on medium-high, whisking frequently, 1 to 2 minutes, or until thickened.
- ☐ Turn off the heat and whisk in the **sour cream**; season with salt and pepper to taste.



6 Serve your dish:

- ☐ Divide the **rested pork chops, roasted sweet potatoes, and stewed collard greens** among 4 dishes. Top the pork chops with **as much of the gravy as you'd like** (you may have extra gravy). Enjoy!