

Tuscan-Style Pork Chops

with Roasted Potato & Salsa Verde

TIME: 25-35 minutes

SERVINGS: 2

Fennel seeds, rosemary, and sage are favorite flavors in Tuscany, an Italian region known for its rustic cooking. We're using these ingredients to give our pork chops a delicious crust—heightened by a classic parsley and caper salsa verde spooned on top. Roasted potato and garlic-sautéed kale (yours may be dark green lacinato, green curly, or red) round out the dish with extra heartiness.



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Ingredients



2
BONELESS,
CENTER-CUT
PORK CHOPS



1 bunch
KALE



1 clove
GARLIC



1
RUSSET POTATO



1 bunch
PARSLEY

KNICK KNACKS:



1 Tbsp
CAPERS



1/4 tsp
CRUSHED RED
PEPPER FLAKES



1 Tbsp
RED WINE
VINEGAR



2 tsp
TUSCAN SPICE
BLEND*

* Ground Fennel Seeds, Whole Fennel Seeds, Ground Rosemary, & Ground Sage



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1 Prepare & roast the potato:

- Preheat the oven to 450°F.
- Wash and dry the **potato**; halve lengthwise, then cut crosswise into ¼-inch-thick pieces.
- Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in a single layer.
- Roast 20 to 22 minutes, or until tender when pierced with a fork. Remove from the oven; set aside in a warm place.

2 Cook the pork chops:

- While the potato roasts, pat the **pork chops** dry with paper towels; season on both sides with salt, pepper, and the **spice blend**.
- In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned pork chops and cook 4 to 6 minutes per side, or until lightly 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.



3 Prepare the ingredients & make the salsa verde:

- While the pork chops cook, wash and dry the remaining fresh produce.
- Remove and discard the kale stems; roughly chop the leaves.
- Finely chop the parsley leaves and stems.
- Finely chop the capers.
- Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- In a bowl, combine the **parsley, capers, half the vinegar, up to half the garlic paste, and 1 tablespoon of olive oil**. Season with salt and pepper to taste.



4 Cook the kale:

- While the pork chops rest, heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add 1 teaspoon of olive oil.)
- Add the **kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- Add the **remaining garlic paste, ¼ cup of water, and as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the kale has wilted and the water has cooked off.
- Turn off the heat. Stir in the **remaining vinegar**; season with salt and pepper to taste.



5 Slice the pork chops & plate your dish:

- Slice the **cooked pork chops** crosswise.
- Divide the **cooked kale, roasted potato, and sliced pork chops** between 2 dishes. Top the pork chops with the **salsa verde**. Enjoy!