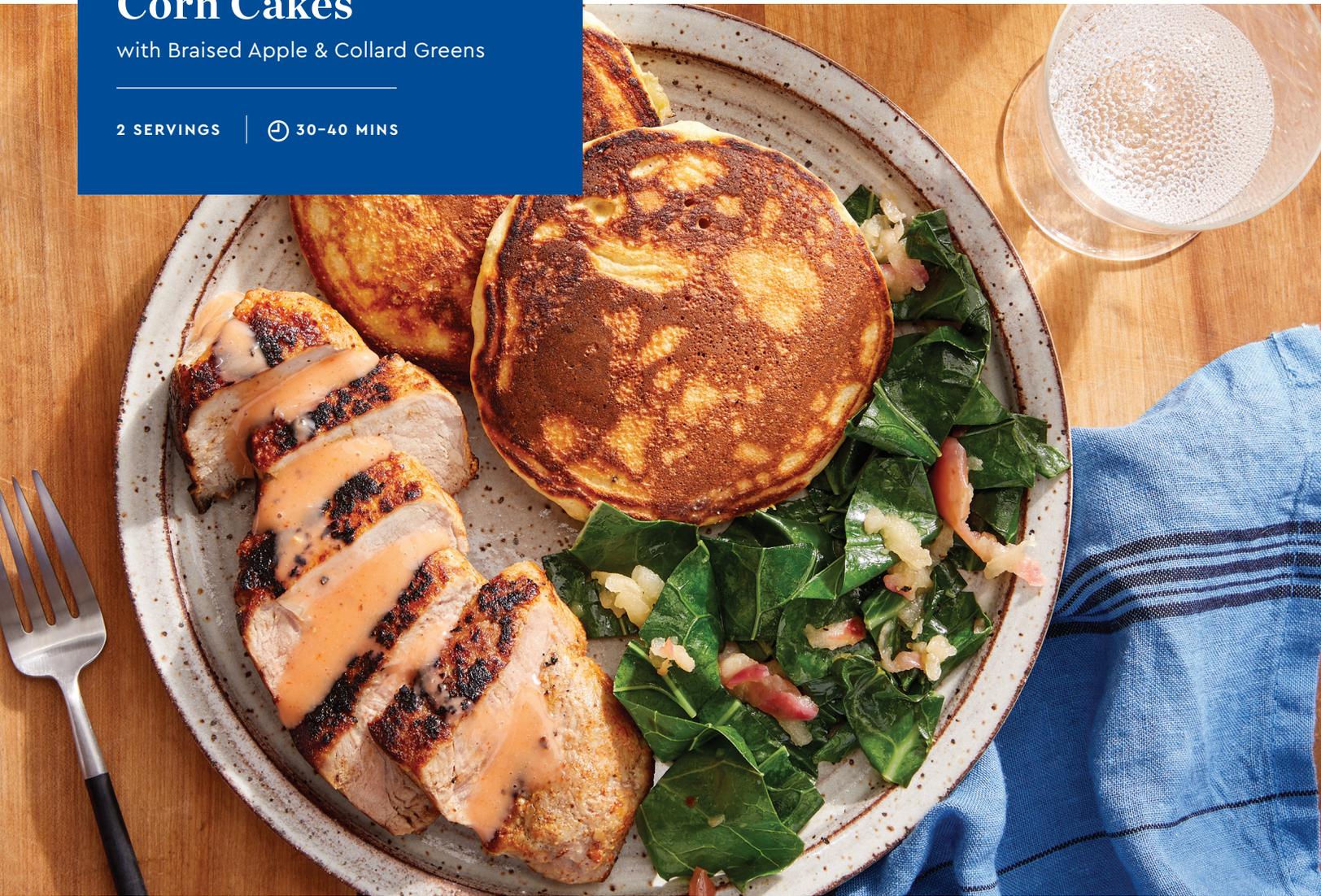


Southern Pork Chops & Crispy Corn Cakes

with Braised Apple & Collard Greens

2 SERVINGS | 30-40 MINS

 **Blue Apron**
blueapron.com



In this comforting dish, pork chops are seared with a coating of Southern-style spices (like paprika and cayenne), then topped with a drizzle of rich mayo mixed with hot sauce and honey.

Ingredients

-  2 Boneless, Center-Cut Pork Chops
-  1 Pasture-Raised Egg
-  1 bunch Collard Greens
-  1 Apple
-  ½ cup Cornbread Mix
-  2 Tbsps Mayonnaise
-  1 Tbsp Hot Sauce
-  ¼ cup Buttermilk
-  2 tsps Honey
-  1 Tbsp White Wine Vinegar
-  1 Tbsp Southern Spice Blend*



Serve a bottle of Blue Apron wine with this symbol: Fruity & Savory.
blueapron.com/wine

*Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper

1 Prepare the ingredients & make the sauce

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Grate the **apple** on the large side of a box grater, discarding the core.
- Separate the **collard green** leaves from the stems; discard the stems, then roughly chop the leaves.
- Combine the **grated apple** and **chopped collard greens** in a bowl.
- In a separate bowl, whisk together the **hot sauce**, **mayonnaise**, **honey** (kneading the packet before opening), and a **pinch of the spice blend**. Season with salt and pepper.



2 Braise the apple & collard greens

- In a small pot, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **prepared apple and collard greens**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the collard greens are bright green and slightly softened.
- Add the **vinegar** and $\frac{1}{2}$ **cup of water** (carefully, as the liquid may splatter). Season with salt and pepper. Cook, stirring occasionally, 7 to 9 minutes, or until the collard greens are softened and the water has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Make the batter

- Meanwhile, in a medium bowl, combine the **cornbread mix**, **egg**, and **buttermilk**. Season with pepper.
- Whisk to thoroughly combine.



4 Cook the pork

- Pat the **pork** dry with paper towels; season on both sides with salt, pepper, and enough of the **remaining spice blend** to coat (you may have extra).
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned pork. Cook 4 to 6 minutes per side, or until browned and cooked through.*
- Transfer to a cutting board; let rest at least 5 minutes.
- Rinse and wipe out the pan.



5 Cook the corn cakes & serve your dish

- While the pork rests, in the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Scoop or pour the **batter** into the pan to make 4 equal-sized pancakes, keeping them separate. Cook 2 to 3 minutes per side, or until lightly browned and cooked through (if the pan seems dry, add a drizzle of olive oil before flipping). Turn off the heat.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **cooked corn cakes** and **braised apple and collard greens**. Top the pork with the **sauce**. Enjoy!



*An instant-read thermometer should register 145°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 750, Total Carbohydrates: 54g, Dietary Fiber: 6g, Added Sugars: 7g, Total Fat: 38g, Saturated Fat: 8g, Protein: 49g, Sodium: 1660mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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