

# Pork Chops & Salsa Verde

with Roasted Potatoes & Sautéed Kale

**TIME:** 25-35 minutes

**SERVINGS:** 2

These pork chops get aromatic, briny flavor from a topping of Italian-style salsa verde—an olive oil-based sauce of parsley, garlic, and capers. Two simple, seasonal sides round out the dish.



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## Ingredients



2  
BONELESS,  
CENTER-CUT  
PORK CHOPS



1 bunch  
KALE



1 clove  
GARLIC



¾ lb  
RED POTATOES



1 bunch  
PARSLEY

## KNICK KNACKS:



1 Tbsp  
CAPERS



¼ tsp  
CRUSHED RED  
PEPPER FLAKES



1 Tbsp  
RED WINE  
VINEGAR



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## 1 Prepare & roast the potatoes:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Halve the **potatoes** lengthwise, then cut crosswise into 1/4-inch-thick pieces. Place on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 20 to 22 minutes, or until browned and tender when pierced with a fork. Remove from the oven.

## 2 Cook the pork:

- ☐ While the potatoes roast, pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- ☐ In a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned pork and cook 4 to 6 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 at least 5 minutes.

## 3 Prepare the remaining ingredients:

- ☐ While the pork cooks, remove and discard the stems of the **kale**; 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).

## 4 Make the salsa verde:

- ☐ While the pork continues to cook, in a bowl, combine the **chopped parsley and capers, half the vinegar, up to half the garlic paste, and 1 tablespoon of olive oil**. Season with salt and pepper to taste.

## 5 Cook the kale:

- ☐ While the pork rests, heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add 1 teaspoon of olive oil.) Add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.
- ☐ Add the **remaining garlic paste, 1/4 cup of water** (carefully, as the liquid may splatter), 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 is wilted and the water has cooked off.
- ☐ Turn off the heat and stir in the **remaining vinegar**. Season with salt and pepper to taste.

## 6 Slice the pork & serve your dish:

- ☐ Thinly slice the **rested pork** crosswise.
- ☐ Serve the sliced pork with the **roasted potatoes** and **cooked kale**. Top the pork with the **salsa verde**. Enjoy!