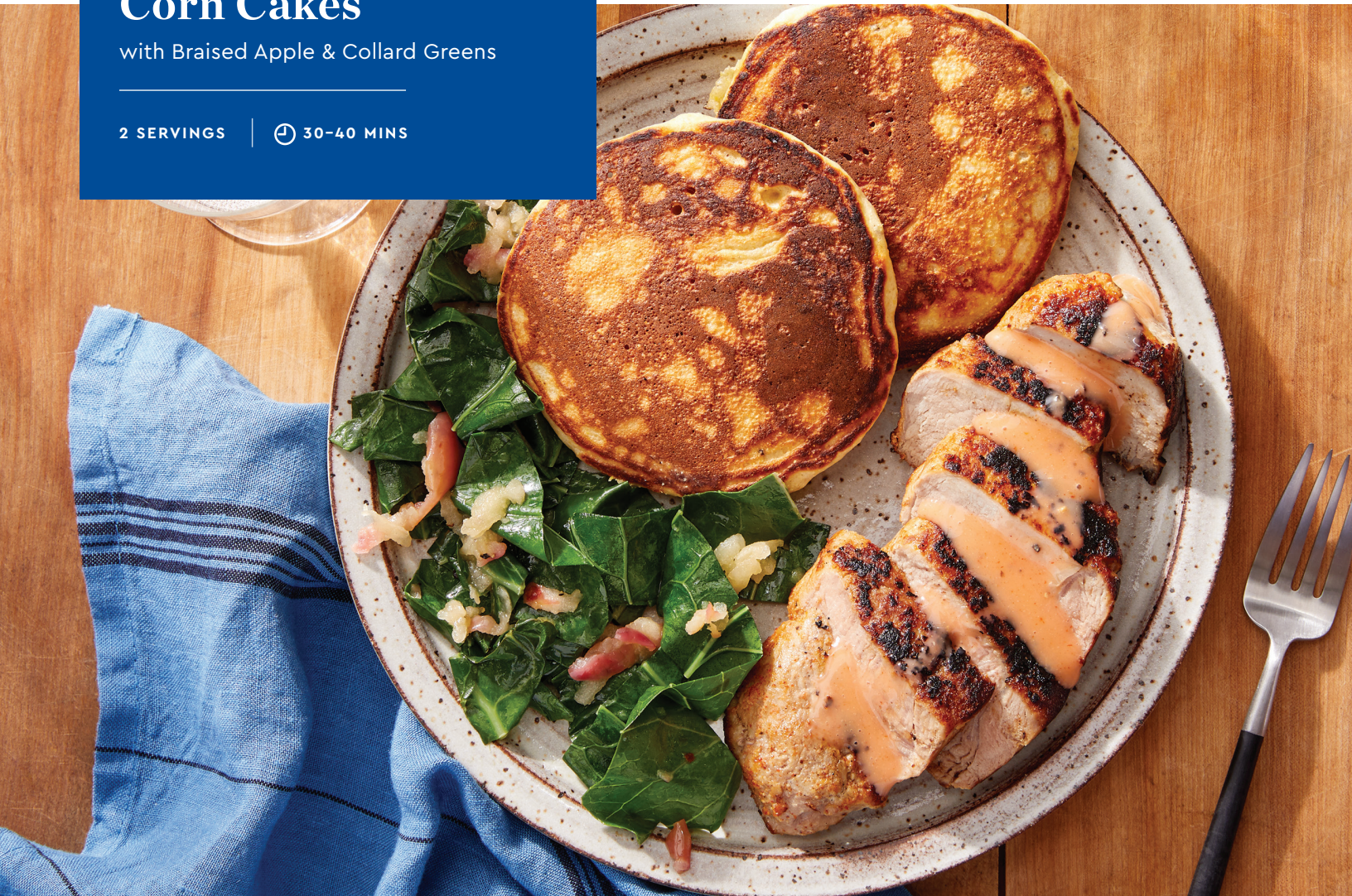


Southern Pork Chops & Crispy Corn Cakes

with Braised Apple & Collard Greens

2 SERVINGS | 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients



2 Boneless, Center-Cut Pork Chops



1 Pasture-Raised Egg



½ cup Cornbread Mix



1 Apple



6 oz Collard Greens



¾ cup Buttermilk



2 tsps Honey



2 Tbsps Mayonnaise



1 Tbsp Hot Sauce



1 Tbsp Apple Cider Vinegar



1 Tbsp Southern Spice Blend¹



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper



"Alexa, find Blue Apron recipes."

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 a drizzle 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** (carefully, as the liquid may splatter) and **¼ cup of water**. 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 for medium (the center may still be slightly pink), or until browned and cooked to your desired degree of doneness.*
- Transfer to a cutting board and 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 a drizzle 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 golden brown 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!



*The USDA recommends a minimum safe cooking temperature of 145°F for pork.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

[f](#) [t](#) [i](#) [@](#) Share your photos with #blueapron

