

Pork Chops & Creamy Salsa Verde

with Roasted Potatoes & Kale

4 SERVINGS | ⌚ 35-45 MINS

 **Blue Apron**
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Ingredients*

Customized ingredients

 4 Boneless, Center-Cut Pork Chops 

SWAPPED FOR:


 2 10-oz No Added Hormones NY Strip Steaks 

 2 Tbsps Mascarpone Cheese


 2 cloves Garlic

 ¾ lb Kale

 ⅓ cup Salsa Verde

 1 ¼ lbs Potatoes

 1 bunch Rosemary

 ¼ cup Sliced Roasted Almonds



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Cut the **potatoes** into 1/2-inch rounds.
- Pick the **rosemary** leaves off the stems; discard the stems.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Peel and roughly chop **2 cloves of garlic**.



2 Roast the potatoes

- Place the **potato rounds** and **rosemary leaves** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Turn to coat; arrange in an even layer.
- Roast 27 to 29 minutes, or until lightly browned and tender when pierced with a fork.
- Remove from the oven.



3 Cook the pork

- Meanwhile, pat the **pork** dry with paper towels; season with salt and pepper on both sides.
- 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.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.



↩ CUSTOMIZED STEP 3 If you chose Strip Steaks

- Meanwhile, pat the **steaks** dry with paper towels; season with salt and pepper on both sides.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the seasoned steaks. Cook 2 to 3 minutes, or until browned. Flip and cook 1 to 2 minutes for medium-rare (125°F), or until browned and cooked to your desired degree of doneness.*
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board and let rest at least 5 minutes.

4 Cook the kale

- Add the **chopped garlic** to the pan of reserved fond. Season with salt and pepper (if the pan seems dry, add a drizzle of olive oil). Cook on medium-high, stirring constantly, 30 seconds to 1 minute, or until softened.
- Add the **chopped kale**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until slightly wilted.
- Add 1/2 cup of **water** (carefully, as the liquid may splatter). Cook, stirring frequently, 3 to 4 minutes, or until the kale is wilted and the water has cooked off.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Finish & serve your dish

- In a bowl, combine the **salsa verde** and **mascarpone**. Stir to combine. Taste, then season with salt and pepper if desired.
- Slice the **rested pork** crosswise.
- Serve the **sliced pork** with the **roasted potatoes** and **cooked kale**. Top the pork with the **creamy salsa verde**. Garnish with the **almonds**. Enjoy!



↩ CUSTOMIZED STEP 5 If you chose Strip Steaks

- In a bowl, combine the **salsa verde** and **mascarpone**. Stir to combine. Taste, then season with salt and pepper if desired.
- Find the lines of muscle (or grain) on the **rested steaks**; thinly slice crosswise against the grain.
- Serve the **sliced steaks** with the **roasted potatoes** and **cooked kale**. Top the steaks with the **creamy salsa verde**. Garnish with the **almonds**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 145°F for pork and steak. Cook the steaks an additional 2 to 3 minutes to achieve this. Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of foodborne illness.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

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