

### 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



1/3 cup Salsa Verde



1 ¼ lbs Potatoes



1 bunch Rosemary



¼ cup Sliced Roasted Almonds



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

# Cook along on the app

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### "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.





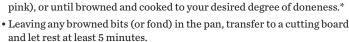
## 2 Roast the potatoes

- 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



### **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

water has cooked off.



- 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
- 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.

