





Sweet & Sour Braised Pork

with Apples & Smashed Sage Potatoes

 30-40min  4 Servings

All the flavors come together beautifully in this dish. Apples simmer in apple juice, brown sugar, apple cider vinegar, and warm spices to create a sweet and sour sauce that smothers juicy pork chops. For an amped up twist on potatoes, we've smashed them and browned them in butter and crispy sage. Cook, relax, and enjoy!

What we send

- granny smith apples
- russet potatoes
- apple juice
- fresh sage
- boneless pork chops
- shallot
- pumpkin pie spice

What you need

- apple cider vinegar
- butter⁷
- kosher salt & ground pepper
- olive oil
- sugar

Tools

- colander
- large saucepan
- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 830.0kcal, Fat 44.0g, Proteins 40.0g, Carbs 68.0g



1. Boil potatoes

Preheat oven to 475°F with a rack in the center. Cut **potatoes** into 2-inch pieces (no need to peel), and place in a large saucepan along with **1 tablespoon salt** and enough cold water to cover by 1 inch. Bring to a boil and cook until potatoes are just tender when pierced with a knife, 10-12 minutes. Drain and return to saucepan off heat to dry.



4. Sear pork chops

Pat **pork chops** dry and season all over with **salt** and **pepper**. In a large skillet, heat **2 tablespoons butter** and **1 tablespoon oil** over medium-high. When foam subsides, add pork chops (in batches if necessary) and sear until browned but not cooked through, about 3 minutes per side. Transfer pork chops to a plate and set aside.



2. Prep ingredients

Meanwhile, lightly **oil** a rimmed baking sheet. Pick **sage leaves** from stems. Quarter **apples**, remove and discard cores, then cut apples into ½-inch pieces. Halve **shallot**, then peel, and finely chop about ½ cup.



5. Start sauce

To the same skillet, add **apples, shallots, ½ teaspoon pumpkin pie spice** (save rest for own use), and **½ teaspoon salt**. Cook, stirring occasionally, until lightly browned, about 2 minutes. Add **apple juice** and **1 tablespoon sugar** and bring to a simmer. Cook until sauce is reduced and apples are tender, 10-15 minutes.



3. Smash potatoes

Add **sage, 2 tablespoons butter**, and **3 tablespoons oil** to **potatoes** in the saucepan and toss gently to coat. Transfer potatoes and sage to prepared baking sheet. Using the bottom of a sturdy glass or jar, press down on each potato to flatten slightly. Drizzle with **oil** and season with **salt** and **pepper**. Roast until potatoes are golden and crispy, 15-18 minutes.



6. Finish pork chops & serve

Add **2 tablespoons vinegar** and **pork chops** to skillet along with **any pork drippings**. Bring to a simmer and cook until pork is cooked through and an instant read thermometer registers 140°-145°F, 3-5 minutes. Season to taste with **salt** and **pepper**. Serve **pork chops** and **apples** with **smashed sage potatoes** alongside. Enjoy!