





Sweet & Sour Braised Pork

with Apples & Smashed Sage Potatoes

 30-40min  2 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

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

What you need

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

Tools

- colander
- large skillet
- medium saucepan
- 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 820.0kcal, Fat 41.0g, Proteins 27.0g, Carbs 73.0g



1. Boil potatoes

Preheat oven to 475°F with a rack in the center. Cut **potato** into 2-inch pieces; place in a medium 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, but not breaking apart, 8-10 minutes (watch closely). Drain and return to saucepan off the heat.



4. Sear pork chops

Pat **pork chops** dry and season all over with **salt** and **pepper**. In a large skillet, heat **1 tablespoon butter** and **½ tablespoon oil** over medium-high. When foam subsides, add pork chops 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 **apple**, remove and discard core, then cut apple into ½-inch pieces. Halve **shallot**, then peel, and finely chop ¼ cup (save rest for own use).



5. Start sauce

To the same skillet, add **apples**, **shallot**, **¼ teaspoon pumpkin pie spice** (save rest for own use), and **¼ teaspoon salt**. Cook, stirring occasionally, until lightly browned, about 2 minutes. Add **apple juice** and **½ tablespoon sugar** and bring to a simmer. Cook until sauce is reduced and apples are tender, about 10 minutes.



3. Smash potatoes

Add **sage**, **1 tablespoon butter**, **1 tablespoon oil** to **potatoes** in the saucepan and toss or stir 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 **1 tablespoon 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!