



Smothered Pork Chops

with Cheddar Grits & Green Beans



30-40min



4 Servings

Ever wondered what a food hug is? Well, look no further, this dish is it. Juicy pork chops are treated to a spice rub, seared, creating a flavorful crust, then “smothered” in a rich onion gravy. They’re served with creamy, quick-cooking grits mixed with sharp cheddar cheese—perfect for soaking up the gravy, because you won’t want to waste a drop. Cook, relax, and enjoy!

What we send

- turkey broth concentrate
- chili powder
- garlic
- boneless pork chop
- grits
- red onion
- green beans

What you need

- 4 tablespoons butter ⁷
- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

Tools

- colander
- large skillet
- medium saucepan

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

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 750.0kcal, Fat 42.0g, Proteins 43.0g, Carbs 50.0g



1. Prep ingredients

Trim stem ends from **green beans**. Peel and thinly slice **2 large garlic cloves**. Coarsely chop **cheddar**. Peel, halve, and thinly slice **all of the onion**. In a small bowl, combine **all of the chili powder**, **½ teaspoon salt**, and **a few grinds pepper**. Pat **pork chops** dry and trim any excess fat to ¼-inch; season all over with chili spice rub.



4. Cook pork chops & onions

Heat **2 tablespoons oil** in reserved skillet over medium-high. Add **pork chops** and cook until browned, about 2 minutes per side. Transfer to a plate and cover to keep warm. Add **onions** to skillet over medium-high heat, cover, and cook, stirring occasionally, until softened, about 3 minutes.



2. Steam green beans

Fill a large skillet with **½ inch of water** and bring to a boil over high. Add **green beans**, **garlic**, and **2 teaspoons salt** to skillet. Reduce heat to medium, cover and steam until green beans are just tender, 2-3 minutes. Drain, transfer to a bowl, and cover to keep warm. Wipe skillet dry and reserve for step 4.



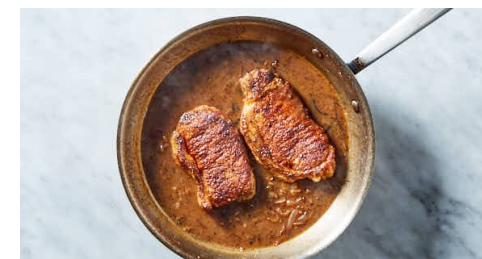
5. Cook gravy

Uncover skillet, season **onions** with **½ teaspoon salt**, cook, until onions are golden brown, 3-5 minutes (reduce heat if browning too quickly). Add **2 tablespoons flour** and cook until toasted, about 1 minute. Stir in **1½ cups water** and **broth concentrate**; bring to a boil.



3. Cook grits

Meanwhile, in a medium saucepan, bring **4 cups water** and **1 teaspoon salt** to a boil. Stir in **grits**. Reduce heat to low and cook, stirring occasionally to prevent sticking, until grits are tender, about 7 minutes. Stir in **cheddar** and **2 tablespoons butter**; season to taste with **salt** and **pepper**. Cover to keep warm.



6. Finish & serve

Add **pork chops** and **any juices** to skillet. Reduce heat to medium and simmer, covered, until sauce is slightly thickened, about 5 minutes. Remove from heat, and stir in **2 tablespoons butter**; season to taste with **salt** and **pepper**. Serve grits with **pork chops** and **green beans**, and smother everything with **gravy**. Enjoy!