



## Pork Chops & Dijon Butter

with Apple & Turnip Gratin



30-40min



4 Servings

We love gratins of all kinds, baked in the oven until bubbling and golden. We were set on making the magic happen in less time with this recipe. So, we start the onions on the stove, giving them time to caramelize a bit, then simmer the turnips and apples in broth, and finish it all in the oven, roasting until tender. Meanwhile, we sear pork chops and slather them with a creamy Dijon mustard bu...



## What we send

- packets chicken broth concentrate
- turnips
- pink lady apples
- Dijon mustard
- apple cider vinegar
- bone-in pork chops
- yellow onion
- fresh parsley

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- medium skillet

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 680.0kcal, Fat 44.9g, Proteins 38.0g, Carbs 28.8g



### 1. Prep ingredients

Preheat oven to 450°F. Trim ends from **onion**, then halve, peel, and thinly slice. Halve **turnip**, then thinly slice crosswise (no need to peel). Quarter **apples**, cut out cores, and thinly slice lengthwise. Pick **parsley** leaves from stems and roughly chop leaves. In a small bowl, whisk **chicken broth packets** with **1 cup warm water** to dissolve.



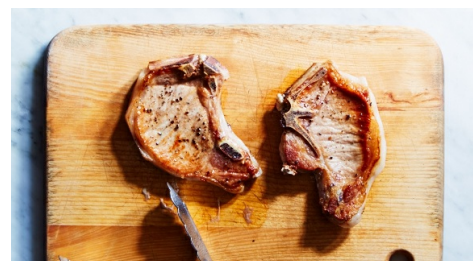
### 4. Bake gratin

Grease a large baking dish with **oil**. Transfer **turnips** and **apples** and **any pan sauce** to the prepared baking dish and pat down into an even layer. Drizzle with **2 tablespoons oil** and bake in oven until turnip and apple are softened and broth is reduced, about 15 minutes.



### 2. Brown onions

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **sliced onion** and stir. Cover and cook until **onions** are softened, about 3 minutes. Uncover and season with **½ teaspoon salt**. Cook, stirring occasionally, until **onions** are dark golden brown, 5-7 minutes.



### 5. Sear pork chops

Wipe out skillet. Heat **1 tablespoon oil** in the same skillet over medium-high. Season **pork chops** all over with **1 teaspoon salt** and **a few grinds pepper**. Cook until pork chops are golden brown and cooked through, 4-6 minutes per side. Transfer pork chops to a cutting board to rest for a few minutes.



### 3. Cook turnips

Add **turnips** to the skillet along with **chicken broth**. Cover and cook until **turnip** is almost tender, 5-8 minutes. Stir in **apples** and season with **½ teaspoon salt** and **a few grinds pepper**.



### 6. Make Dijon butter sauce

Pour off fat from skillet, add **butter** and melt over medium heat. Remove from heat and add **vinegar**, **Dijon**, **half of the parsley**, and **a few grinds pepper**; whisk to combine. Divide **gratin** between plates. Top with **pork** and drizzle with **Dijon butter sauce**. Garnish with **remaining parsley**. Enjoy!