



## Pork Chops & Dijon Butter

with Apple & Turnip Gratin



30-40min



2 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

- bone-in pork chops
- fresh parsley
- yellow onion
- turnips
- pink lady apple
- apple cider vinegar
- packet chicken broth concentrate
- Dijon mustard <sup>17</sup>

## 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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 705kcal, Fat 44g, Carbs 34g, Proteins 38g



### 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 **apple**, scoop out core, and thinly slice lengthwise. Pick **parsley** leaves from stems and roughly chop leaves. In a small bowl, whisk **chicken broth packet** with **1 cup warm water** to dissolve.



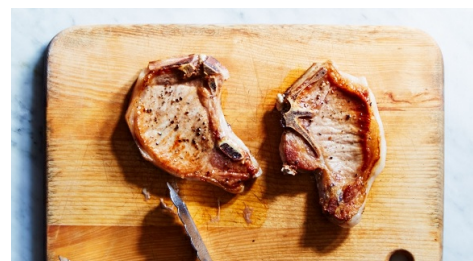
### 4. Bake gratin

Grease a small baking dish with **oil**. Transfer **turnip** and **apple** and **any pan sauce** to the prepared baking dish and pat down into a single layer. Drizzle with **1 tablespoon oil** and bake in oven until turnip and apple are softened and broth is reduced, about 15 minutes.



### 2. Brown onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions** and stir. Cover and cook until onions are softened, about 3 minutes. Uncover and season with **¼ 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 **½ 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** and **½ cup chicken broth** to skillet with onions. Cover and cook until **turnip** is almost tender, about 5 minutes. Stir in **apple** and **remaining broth**, and season with **¼ 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 chops** and drizzle with **Dijon butter sauce**. Garnish with **remaining parsley**. Enjoy!