



Our Family Pick! Smothered Pork Chops

with Grits & Broccoli



30-40min



2 Servings

Ever wondered what a food hug is? Well, look no further—this dish is it! Quick-cooking pork chops are first coated in a warm spice rub, then seared to create a flavorful crust, and finally, “smothered” in a rich onion gravy. They’re served with creamy, quick-cooking grits mixed with cheddar cheese, perfect for soaking up the gravy.

What we send

- ½ lb broccoli
- 1 red onion
- ¼ oz chili powder
- 3 oz quick-cooking grits
- 2 oz shredded cheddar-jack blend ⁷
- 1 pkt turkey broth concentrate
- 12 oz pkg ribeye pork chop

What you need

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

Tools

- medium skillet
- small saucepan

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

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

Nutrition per serving

Calories 810kcal, Fat 43g, Carbs 55g, Protein 51g



1. Prep ingredients

(Due to supply issues, the green beans in this recipe have been substituted with broccoli.)

Cut **broccoli** into 2-inch florets, if necessary. Thinly slice **1 large garlic clove**. Halve and thinly slice **all of the onion**. In a small bowl, combine **1½ teaspoons chili powder**, **½ teaspoon salt**, and **a few grinds of pepper**. Pat **pork** dry, then season all over with **spice rub**.



4. Cook pork chops & onions

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **pork**, in batches if necessary, and cook until browned and cooked through, about 2 minutes per side. Transfer to a plate and cover to keep warm. Add **onions** to same skillet. Cook over medium-high heat, covered, stirring occasionally, until softened, about 3 minutes.



2. Steam broccoli

Fill a medium skillet with **½ inch water** and bring to a boil. Add **broccoli**, **sliced garlic**, and **1 teaspoon salt**. Reduce heat to medium, cover, and cook until broccoli is crisp-tender, about 4 minutes. Drain, transfer to a bowl, and cover to keep warm. Wipe skillet dry and reserve for step 4.



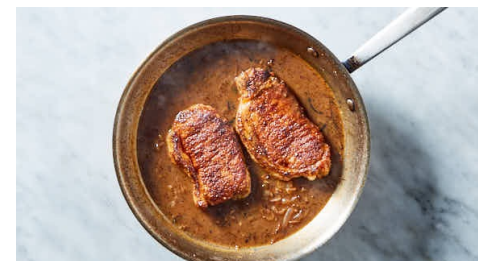
5. Make gravy

Uncover skillet; season **onions** with **a pinch of salt**, and cook, stirring, until golden brown, 3-5 minutes (reduce heat if browning too quickly). Add **1 tablespoon flour** and cook, stirring, until toasted, about 1 minute. Stir in **broth concentrate** and **1¼ cups water**; bring to a boil.



3. Cook grits


Meanwhile, in a small saucepan, bring **2 cups water** and **a pinch of 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-jack cheese** and **1 tablespoon butter** until melted; season to taste with **salt** and **pepper**. Cover to keep warm.



6. Finish & serve

Add **pork** and **any resting juices** to skillet with **gravy**. Reduce heat to medium and simmer, covered, until **sauce** is slightly thickened, about 5 minutes. Remove from heat, and stir in **1 tablespoon butter**; season to taste with **salt** and **pepper**. Serve **grits** topped with **pork** and **broccoli**, all smothered in **gravy**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**