



## Saucy Pork Chops & Carrots

with Gnocchi & Spinach



30-40min



2 Servings

Gnocchi are an versatile potato dumplings, perfect for soaking up saucy dishes, like this German-inspired brothy sauce enriched with butter and vinegar with wilted baby spinach.



## What we send

- carrots
- yellow onion
- garlic
- parsley
- boneless pork chops
- turkey broth concentrate
- baby spinach
- 1,17

## What you need

- 2 tablespoons butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

## Tools

- colander
- large saucepan
- large skillet
- meat mallet (or heavy skillet)

## Allergens

Wheat (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 1030kcal, Fat 47g, Carbs  
106g, Protein 46g



### 1. Prep vegetables

Bring a large saucepan of **salted water** to a boil. Peel and finely chop **onion**. Scrub **carrots**, cut in half lengthwise (or quarter if large), then cut crosswise into ½-inch pieces. Peel and finely chop **2 large garlic cloves**. Finely chop **parsley leaves and stems**.



### 4. Cook gnocchi

Meanwhile, add **gnocchi** to boiling water and cook, stirring gently, until tender, and most of the gnocchi float to the top, 2-3 minutes. Drain and return gnocchi to the saucepan.



### 2. Prep pork chops & cook

Pat **pork chops** dry and trim any excess fat. Using a meat mallet, pound to ¼-½-inch thickness. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add pork chops and cook until browned on one side, about 2 minutes. Flip pork chops and cook, about 1 minute. Transfer to a plate and cover to keep warm.



### 5. Finish gnocchi

Return **gnocchi** to low heat. Add **spinach** and **1 tablespoon butter** to saucepan and stir gently until spinach is wilted, about 2 minutes. Remove from heat and add in **half of the parsley** and a **pinch each salt and pepper**; stir until combined.



### 3. Cook broth

To same skillet, add **1 tablespoon oil**, **onions**, **carrots**, and **¼ teaspoon salt** and cook until onions are browned, about 5 minutes. Add **garlic** and cook until fragrant, about 1 minute. Stir in **1 cup water**, **broth concentrate**, and **1 teaspoon sugar**. Cover and reduce heat to medium, and cook until carrots are tender, 5-10 minutes.



### 6. Finish & serve

To onions and carrots, stir in **1 tablespoon vinegar** and **1 tablespoon butter** until butter is melted. Add **pork chops and any juices**. Cover and cook over medium heat until pork chops are warmed through, about 3 minutes. Season **broth** to taste with **salt** and **pepper**. Serve **gnocchi** topped with **pork chops**, **carrots**, and **broth**. Garnish with **remaining parsley**. En...