



Pork Chops and Asparagus

with Sage Butter and Polenta



20-30min



2 Servings

This may look like a fancy dinner party meal but it's actually a cinch to pull together, with very little chopping or clean up involved. If you've never basted a pork chop before, you're going to love the easy technique (simply tilt the pan away from you and spoon the juices over the chops) and the delicious effect. Cook, relax, and enjoy!

What we send

- ¼ oz fresh sage
- garlic
- 3 oz quick-cooking polenta
- 12 oz pkg ribeye pork chop
- ½ lb asparagus
- ¾ oz Parmesan ⁷
- 1 pkt chicken broth concentrate

What you need

- freshly ground pepper
- olive oil
- salt

Tools

- large skillet
- medium saucepan

Allergens

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

Nutrition per serving

Calories 700kcal, Fat 30g, Carbs 58g, Protein 43g



1. Cook polenta

Bring 3 cups **salted water** to a boil in a medium saucepan. Slowly whisk in **polenta** and cook, whisking occasionally, until thickened, about 3 minutes. Remove from heat and cover to keep warm.



2. Cook asparagus

Heat 1 tablespoon **oil** in large skillet over medium-high. Snap off woody ends from **asparagus** and add to skillet. Season with **salt** and **pepper**. Cook until just tender, 3-5 minutes (depending on thickness). Transfer asparagus to a plate.



3. Cook pork chops

Heat 1 tablespoon **oil** in the same skillet over medium-high. Season **pork chops** with **salt** and **pepper** and add to skillet. Cook until brown on both sides and cooked through, turning occasionally, about 5 minutes.



4. Prep garlic & sage

Meanwhile, thinly slice **garlic** and remove **leaves** from **sage stems** (about 10).



5. Baste pork chops

Remove **pork chops** from heat and add **butter**, **garlic**, and **sage leaves**. Once butter melts, spoon over chops to baste.



6. Finish polenta & serve

Rewarm **polenta** over medium heat. Grate **Parmesan** and stir into polenta. Whisk in more water, if needed, to loosen. Season with **salt** and **pepper**. Divide polenta among plates. Top with **pork chops** and **asparagus** and spoon **sage butter** over the top. Enjoy!