



Pork Chops & Dijon Butter Sauce

with Apple, Turnip & Sweet Potato Gratin

 1h  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 combine with turnips, apples, and sweet potatoes in a savory broth to finish in the oven, roasting until tender. Meanwhile, we sear pork chops and slather them with a creamy Dijon mustard butter sauce.

What we send

- 1 yellow onion
- 1 sweet potato
- ½ lb turnip
- 1 apple
- ¼ oz fresh parsley
- 2 pkts chicken broth concentrate
- 12 oz pkg ribeye pork chop
- 2 (¼ oz) Dijon mustard

What you need

- neutral oil
- all-purpose flour (or gluten-free alternative)
- kosher salt & ground pepper
- unsalted butter ⁷

Tools

- medium ovenproof skillet (preferably cast iron)
- medium skillet

Allergens

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

Nutrition per serving

Calories 770kcal, Fat 37g, Carbs 64g, Protein 42g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Trim ends from **onion**, then halve and thinly slice. Scrub **sweet potato**, cut in half lengthwise, then into ¼-inch half moons. Halve **turnip**; thinly slice half into ¼-inch half moons (save rest for own use). Quarter **apple**, remove core, thinly slice lengthwise. Remove **parsley leaves** from stems; discard stems, roughly chop leaves.



4. Bake gratin

Arrange **veggies** in an even layer in skillet (or transfer to a large baking dish, if desired) and press into **broth mixture** as much as possible (liquid should come up about halfway).

Transfer to lower oven rack and cook until veggies are tender and most of the liquid is absorbed (remaining liquid will thicken as it cools), about 30 minutes. Let cool for at least 5 minutes before serving.



2. Brown onions

In a small bowl, whisk **1 broth packet** with **1½ cups water** to dissolve.

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast iron) over medium-high. Add **sliced onions** and **a pinch of salt**. Reduce heat to medium. Cook, stirring occasionally until golden brown, 10–12 minutes. If skillet starts to brown, deglaze with 1 tablespoon of water at a time.



5. Sear pork chops

Pat **pork chops** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork chops to skillet and cook until golden brown and medium (145°F internally) 3–4 minutes per side, or longer if desired. Transfer pork chops to a cutting board to rest.



3. Prepare gratin

Add **1½ tablespoons flour** to skillet with **onions**. Cook, stirring for 1 minute. Add **broth mixture**. Bring to a boil, and stir until thickened to a gravy-like consistency.

Add **turnip, apple** and **sweet potato** to skillet with **onions**. Season generously with **salt** and **pepper** and stir to combine veggies with onions and broth mixture.



6. Make Dijon butter sauce

In same skillet, melt **2 tablespoons butter** over medium. Add **1 tablespoon flour** and whisk, 1 minute. Add **½ cup water** and **2nd broth packet**. Bring to a boil while whisking. Cook until thickened, 30–60 seconds. Remove from heat and whisk in **mustard**. Season with **salt** and **pepper**.

Serve **pork** with **Dijon butter sauce** and **gratin**. Garnish with **parsley**. Enjoy!