



Sweet & Sour Ribeye Pork Chop

with Apples & Smashed Sage Potatoes

 1h  2 Servings

All of the flavors come together beautifully in this dish. Apples simmer in apple juice, brown sugar, apple cider vinegar, and warm spices to create a sweet and sour sauce that smothers juicy pork chops. For an amped up twist on potatoes, we've smashed them and browned them in butter and crispy sage.

What we send

- 1 Granny Smith apple
- 1 shallot
- ¼ oz fresh sage
- ½ lb baby potatoes
- 12 oz pkg ribeye pork chop
- ¼ oz warm spice blend
- 5½ oz apple juice
- 1 (¼ oz) Dijon mustard

What you need

- 4 Tbsp butter ⁷
- olive oil
- kosher salt & ground pepper
- sugar
- apple cider vinegar

Tools

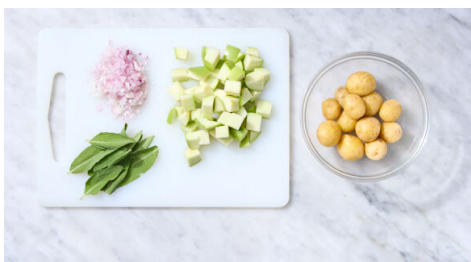
- microwave
- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 750kcal, Fat 41g, Carbs 51g, Protein 40g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Quarter **apple**, remove core, then cut into ½-inch pieces. Halve **shallot**; finely chop half (save rest for own use). Pick **sage leaves** from stems.

Scrub **potatoes**; prick all over with a fork. Place in a bowl and microwave until soft and easily pierced through the center with a knife, stirring halfway through, 5-10 minutes.



4. Sear pork chops

Pat **pork chops** dry and season all over with **salt** and **pepper**.

In same skillet, heat **1 tablespoon butter** and **½ tablespoon oil** over medium-high. When foam subsides, add pork chops and sear until browned but not fully cooked through, 2-3 minutes per side. Transfer pork chops to a plate and set aside.



2. Prep ingredients

Meanwhile, in a medium skillet, melt **2 tablespoons butter** over medium heat. Add **sage** and cook, swirling skillet occasionally, until leaves are crisp and butter is browned, 4-5 minutes. Transfer leaves to a paper towel-lined plate.

Pour **brown butter** into bowl with **potatoes** and toss to coat. Wipe skillet and reserve for step 4.



5. Start sauce

To same skillet, add **apples, shallot**, and **¼ teaspoon each of warm spice blend and salt**. Cook, stirring occasionally, until lightly browned, about 2 minutes. Add **apple juice, mustard**, and **1 teaspoon sugar**; bring to a simmer. Cook until sauce is slightly reduced and apples soften, 5-10 minutes. Add **pork chops and any drippings** and **1 tablespoon vinegar**.



3. Smash potatoes

Generously oil a rimmed baking sheet. Add **potatoes** with **melted butter** to baking sheet. Using the bottom of a sturdy glass or jar, press down on each potato to flatten slightly. Season with **salt** and **pepper**. Roast until potatoes are golden and crispy, 30-40 minutes, flipping halfway.



6. Finish pork chops & serve

Bring to a simmer and cook until **pork** is cooked through and an instant read thermometer registers 145°F, 2-4 minutes more. Transfer pork to a plate. Off heat, whisk in **1 tablespoon cold butter** until melted. Season to taste with **salt** and **pepper**.

Serve **pork chops** and **apples** with **smashed potatoes** alongside and **fried sage leaves** otop. Enjoy!