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Glazed Pork Chops

with Black-Eyed Peas & Collard Greens



30-40min



2 Servings

We love the combination of tender collard greens, black eyed peas and a sweetly-glazed pork. Even more exciting is how effortlessly this feast comes together in one pan. We started building flavor by rendering bacon before adding the peas and collards. Pork chops get coated with a molasses-mustard sauce and under the broiler they go for a caramelized finish. Cook, relax and enjoy!

What we send

- collard greens
- black eyed peas
- yellow onion
- bacon
- apple cider vinegar
- pork chops
- Dijon mustard
- molasses

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large ovenproof skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 665.0kcal, Fat 18.4g, Proteins 75.5g, Carbs 41.7g



1. Prep vegetables

Halve, peel, and thinly slice onion. Strip leaves from collard greens and discard stems. Cut leaves into 1-inch strips. Drain and rinse black-eyed peas. Cut bacon crosswise into 1/4-inch strips.



2. Make glaze

Whisk Dijon, molasses, vinegar, and 1/4 teaspoon each salt and pepper in a small bowl until smooth and combined.



3. Cook bacon

Cook bacon in a large ovenproof skillet over medium heat, stirring often, until crispy, about 3 minutes. Transfer to a bowl with a slotted spoon. Add 2 teaspoons oil, onions and 1/2 teaspoon salt to skillet and cook, stirring often, until softened, about 4 minutes.



4. Cook peas and greens

Add black-eyed peas to skillet and cook, stirring, until warmed through, about 2 minutes. Add collard greens, 1 cup water, 1/2 teaspoon salt and several grinds pepper. Cook, covered, until greens are wilted, about 3 minutes. Uncover and toss to combine.



5. Broil chops

Preheat broiler with rack 6-inches from heating element. Season pork chops with 3/4 teaspoon salt and several grinds pepper. Place on top of greens and black-eyed peas and drizzle all with 1 tablespoon oil. Place skillet under broiler and broil until opaque on top, about 3 minutes.



6. Glaze chops

Remove skillet from oven and flip pork chops. Add bacon to skillet, pour half of glaze over pork and continue to broil until golden and bubbly, about 3 minutes more. Serve pork, black-eyed peas and greens with reserved glaze on the side. Enjoy!