

# DINNERLY



## Easy Prep! Apricot Pork Chops with Curried Quinoa Kale Pilaf



20-30min



2 Servings

This dish will make you feel like a master chef in no time! A quinoa kale pilaf is chock-full of flavor and texture thanks to fragrant curry powder, chopped almonds, and tart cherries. Thick pork chops sizzle in a hot skillet until perfectly golden brown, before the showstopper final touch: a mouthwatering sauce of shallots, apricot jam, and butter that drizzles over the juicy chops. We've got you covered!



## WHAT WE SEND

- 1 shallot
- 1 oz salted almonds <sup>15</sup>
- ¼ oz fresh mint
- 2 (½ oz) apricot preserves
- ¼ oz curry powder
- 10 oz ready to heat quinoa-kale blend
- 12 oz pkg ribeye pork chop
- 1 oz dried cherries

## WHAT YOU NEED

- apple cider vinegar (or vinegar of choice)
- sugar
- neutral oil
- kosher salt & ground pepper
- butter <sup>7</sup>

## TOOLS

- 2 medium skillets

## ALLERGENS

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

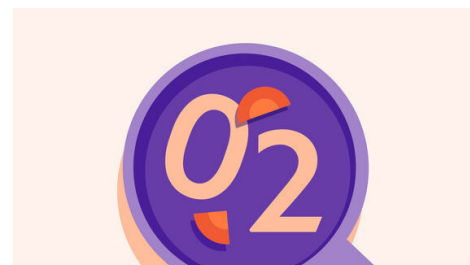
Calories 960kcal, Fat 57g, Carbs 69g, Protein 49g



### 1. Prep ingredients

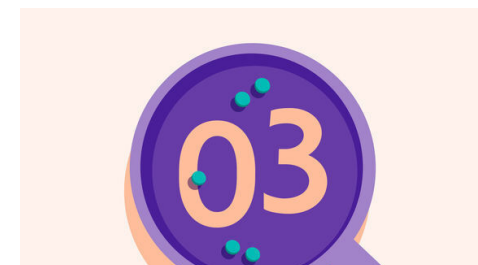
Thinly slice **shallot**, then finely chop half. Coarsely chop **almonds**. Pick **mint** leaves from stems; discard stems.

In a small bowl, whisk to combine **all of the apricot jam**, **1 tablespoon vinegar**, **½ teaspoon sugar**, and **2 tablespoons water**.



### 2. Make pilaf

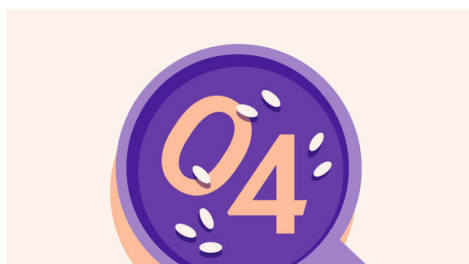
Heat **1 tablespoon oil** in a medium skillet over medium heat. Add **sliced shallots**; cook, stirring, until softened, 2–3 minutes. Add **2 teaspoons curry powder**; cook until fragrant, 1–2 minutes. Add **quinoa-kale blend** and **1 tablespoon water**; cook, stirring, until warmed through, 2–3 minutes. Add **chopped almonds** and **cherries**. Tear in **mint leaves**; toss to combine.



### 3. Cook pork

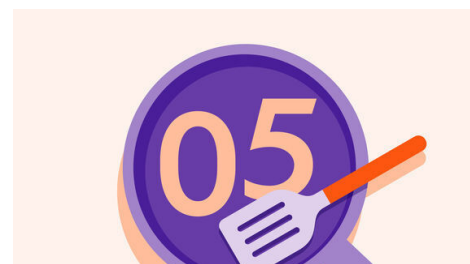
Pat **pork** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a second medium skillet over medium-high until shimmering. Add **pork** (should sizzle vigorously) and cook until golden brown and medium (145°F internally) or longer if desired, 2–3 minutes per side. Transfer pork to a plate; cover with foil to keep warm; return skillet to stove.



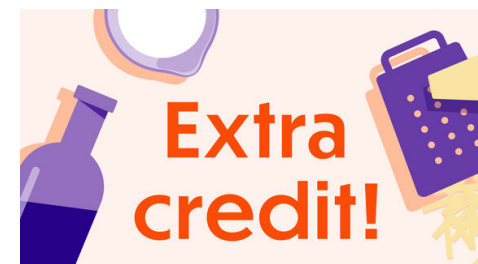
### 4. Make apricot sauce

To same skillet over medium heat, add **chopped shallots** (add a drizzle of oil if skillet is dry); cook, stirring, until softened, 2–3 minutes. Add **apricot mixture**; bring to a simmer, scraping up any browned bits. Add **2 tablespoons butter**; swirl until melted. Off heat and season to taste with **salt** and **pepper**. Return **pork** to skillet and toss to coat in sauce.



### 5. Serve

Serve **apricot pork chops** alongside **curried quinoa kale pilaf**. Enjoy!



### 6. Check us out!

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