

MARLEY SPOON



Pork Chops & Rhubarb Sauce

with Braised Radishes & Peas over Polenta



40-50min



2 Servings

Rhubarb, a delightfully tart early spring vegetable, is most commonly seen in pies with its good friend, strawberry. In this savory application, we complement the sour notes of the ruby stalk by sautéing it with shallots and simmering the complex sauce in the skillet from the pork chops. Alongside, braised radishes and peas add a tender (and colorful!) bite, while creamy polenta provides a luxurious base for it all.

What we send

- 1 bag radishes
- ½ lb rhubarb
- 1 shallot
- 1 orange
- ¼ oz fresh mint
- 12 oz pkg ribeye pork chop
- 1 pkt chicken broth concentrate
- 2½ oz peas
- 3 oz quick-cooking polenta

What you need

- kosher salt & ground pepper
- unsalted butter ⁷
- neutral oil
- sugar

Tools

- microplane or grater
- small skillet
- medium skillet
- microwave

Cooking tip

Boil 2¾ cups water in a medium saucepan. Slowly whisk in polenta and 1 tsp salt; return to a boil. Cover, reduce heat to low, and cook, whisking occasionally, until grains are tender, 8–10 minutes.

Allergens

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

Nutrition per serving

Calories 830kcal, Fat 42g, Carbs 69g, Protein 46g



1. Prep ingredients

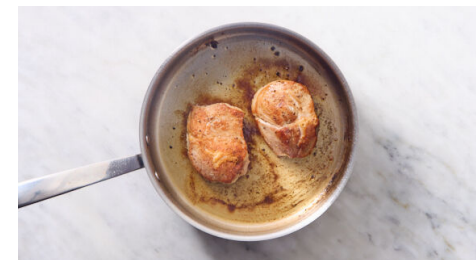
Cut **radishes** in half (quarter if large). Thinly slice **half of the rhubarb** (save rest for own use). Finely chop **shallot**. Zest **half of the orange**; squeeze **¼ cup juice**. Finely chop **mint leaves**; discard stems.

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



2. Cook radishes & peas

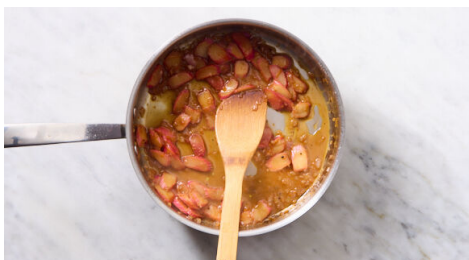
In a small skillet, melt **1 tablespoon butter** over medium heat. Add **half of the shallots**; cook until softened, 2–3 minutes. Add **radishes, broth concentrate**, and **½ cup water**. Cover and cook, stirring occasionally, until radishes are tender, about 10 minutes. Uncover and stir in **peas**. Continue to cook until peas are bright green and liquid thickens slightly, 1–2 minutes more.



3. Cook pork

Cover **radishes** and keep warm off heat until ready to serve.

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



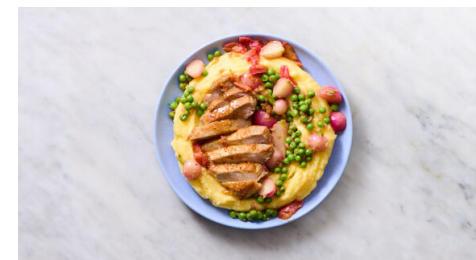
4. Cook rhubarb sauce

To same skillet, add **rhubarb, orange juice and zest, remaining shallots, 3 tablespoons sugar**, and **a pinch of salt**. Bring to a boil over medium-high heat, scraping skillet to dissolve any browned bits. Reduce heat to medium-low and simmer, stirring occasionally, until rhubarb is soft and sauce is thickened, 8–10 minutes.



5. Cook polenta

In a medium microwave-safe bowl, whisk together **polenta, 3 cups water**, and **1 teaspoon salt**. Cover with a plate and microwave, 3 minutes. Uncover and stir thoroughly. Cover and continue to microwave until polenta is creamy and fully cooked, 3–4 minutes more. Whisk in **2 tablespoons butter**; season to taste with **salt** and **pepper**. (See cooking tip for stovetop directions.)



6. Finish & serve

Warm **radishes** over medium heat, if necessary. Stir in **mint** and season to taste with **salt** and **pepper**. Thinly slice **pork**, if desired.

Serve **pork chops** with **polenta, radishes and peas**, and **rhubarb sauce**. Enjoy!