

NO ADDED GLUTEN

Argentine-Style Pork Chops

with Sautéed Kale & Smoky Potatoes



30-40min



2 Servings

For this Argentine-style dish, we did something a little different. Instead of marinating the pork chops beforehand, we baste the meat with salmuera (an Argentinian brine) while it cooks. Think of it as a reverse marinade. It not only saves time, it adds a tangy flavor to seared pork chops. The salmuera is on double duty, as the marinade and as the base for a garlicky parsley sauce that you spoon over the finished pork.

What we send

- 1 russet potato
- smoked paprika (use ½ tsp)
- garlic (use 1 large clove)
- ¼ oz fresh parsley
- 1 oz smoked almonds (use half) ^{6,15}
- 1 bunch Tuscan kale
- 12 oz pkg boneless pork chops
- sherry vinegar (use 1½ Tbsp) ¹⁷

What you need

- butter ⁷
- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium 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

Soy (6), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 66g, Carbs 56g, Proteins 47g



1. Prep potato

Preheat oven to 450°F with a rack in the lower third. Set **1½ tablespoons butter** out at room temperature to soften. Scrub **potato**, then halve lengthwise and slice into ¼-inch thick half-moons; transfer to a rimmed baking sheet, toss with **1 tablespoon oil**, and season with **salt and pepper**.



2. Roast potatoes

Roast on lower oven rack, flipping once halfway through, until tender and golden-brown, about 20 minutes. In a small bowl, mash to combine **1 tablespoon of the softened butter** with **½ teaspoon of the smoked paprika**; toss with **roasted potatoes**. Season with **salt and pepper**. (Warm potatoes, just before serving, if necessary.)



3. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Chop **parsley leaves and stems** together. Finely chop **half of the almonds**. Strip **kale leaves** from stems, discard stems; roll leaves up like a cigar and thinly slice crosswise. Pat **pork** dry and season all over with **salt and pepper**.



4. Make salmuera

In a medium bowl, stir to combine **1½ tablespoons each of the sherry vinegar and water** and **2 tablespoons oil**; season to taste with **salt and pepper**. Transfer **1 tablespoon of the salmuera** to a small bowl and reserve for step 6. Add **garlic, chopped almonds, and parsley** to **remaining salmuera**; stir to combine.



5. Cook kale





Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **kale** and **2 tablespoons water** and season with **salt and pepper**; cook, stirring occasionally, until tender, 4–5 minutes. Stir in **remaining ½ tablespoon softened butter** and season to taste with **salt and pepper**. Transfer to a bowl. Cover to keep warm. Wipe out skillet and return to stovetop.



6. Finish & serve

Heat **2 teaspoons oil** in same skillet over medium-high. Add **pork**; cook, until browned on one side, 3–4 minutes. Flip pork and reduce heat to medium. Baste with **reserved salmuera**, turning occasionally, until pork is medium, 3–4 minutes. Transfer to a cutting board and thinly slice. Serve **pork** over **kale** with **potatoes** alongside. Spoon **parsley salmuera** over **pork**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com     **#marthaandmarleyspoon**