



Low-Carb Smothered Pork Chops

with Bacon Braised Collard Greens

 1h  2 Servings

This recipe isn't for the faint of heart! We start with bacon, onions, and collard greens simmered in chicken broth concentrate and Worcestershire sauce to render the most savory, tender greens. The remaining bacon and onions combine with Dijon and sour cream for a decadent gravy to coat Cajun-spiced pork chops. The result? A plate of Southern delights sure to satisfy.

What we send

- 1 yellow onion
- garlic
- 1 bunch collard greens
- 4 oz pkg thick-cut bacon
- 2 pkts chicken broth concentrate
- 1½ oz pkt Worcestershire sauce ¹
- 12 oz pkg ribeye pork chop
- ¼ oz Cajun seasoning
- ¼ oz Dijon mustard
- 1 oz sour cream ²

What you need

- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper
- all-purpose flour (or gluten-free alternative)
- neutral oil

Tools

- medium pot
- medium skillet

Allergens

Fish (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 45g, Carbs 36g, Protein 65g



1. Prep ingredients

Halve **onion** lengthwise, then thinly slice. Finely chop **2 large garlic cloves**. Remove and discard center stems from **collard greens**; cut or tear leaves into 3-inch pieces. Cut **bacon** into ¼-inch pieces.

Place **half of the bacon** in a medium pot. Cook over medium-high heat, stirring occasionally, until golden brown and crisp, about 5 minutes.



4. Brown pork

Pat **pork** dry; season all over with **salt and pepper**. In a shallow dish, whisk together **half of the Cajun spice** and **¼ cup flour**. Working 1 at a time, **dredge both sides of pork**, shaking off excess. Heat **1 tablespoon oil** in a medium skillet over high until shimmering. Add pork (should sizzle vigorously) and cook until golden brown, 2-3 minutes per side. Transfer to a plate.



2. Begin greens

To pot, add **half of the onions** and lower heat to medium; cook until softened and just beginning to brown, 4-5 minutes. Add **half of the garlic** and cook until fragrant, about 1 minute. Add **greens** to pot (in batches if necessary) and stir until beginning to wilt, about 1 minute. Add **1 packet of the broth concentrate**, **½ tablespoon Worcestershire sauce**, and **1 cup water**.



5. Begin gravy

Lower heat to medium and add **remaining bacon** to skillet; cook, stirring occasionally, until golden brown, 4-5 minutes. Add **remaining onions**; cook until softened and browned on the edges, about 5 minutes. Add **remaining garlic** and **1 tablespoon flour**; cook, stirring, for 1 minute.



3. Simmer greens

Bring **greens** to a simmer, cover, and reduce heat to medium-low. Cook, stirring occasionally, until greens are tender, about 30 minutes. Remove lid and increase heat to medium-high. Cook, stirring occasionally, until most of the liquid has evaporated, 8-10 minutes. Remove from heat and stir in **1 teaspoon vinegar**; season to taste with **salt and pepper**. Cover to keep warm.



6. Simmer & serve

Add **remaining broth concentrate**, **half of the mustard**, **½ tablespoon Worcestershire sauce**, and **1 cup water**. Bring to a simmer and cook on medium heat until thickened to a gravy-like consistency, 3-5 minutes. Add **sour cream** and **pork to sauce**; simmer until pork is medium (145°F internally) 3-5 minutes, or longer if desired. Serve **pork** with **gravy** and **greens**. Enjoy!