

DINNERLY



Easy Prep! Apricot Pork Chops with Curried Quinoa Spinach Pilaf



20-30min



2 Servings

This dish will make you feel like a master chef in no time! A quinoa spinach 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 roasted almonds ²
- ¼ oz fresh mint
- 2 (½ oz) apricot preserves
- ¼ oz curry powder
- 3 oz tri-color quinoa
- 5 oz baby spinach
- 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 ¹

TOOLS

- medium saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 920kcal, Fat 51g, 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 saucepan over medium. Add **sliced shallots**; cook until softened, 2–3 minutes. Add **2 teaspoons curry powder**; cook until fragrant, 1–2 minutes. Add **quinoa**, **¾ cup water**, and **½ teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15–20 minutes. Remove from heat and add **spinach**; cover.



3. Cook pork

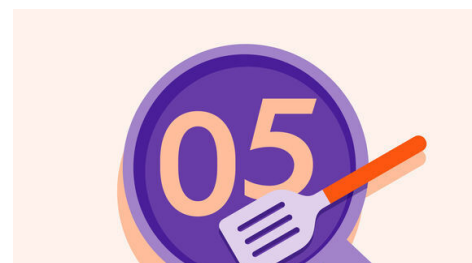
Pat **pork** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a 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

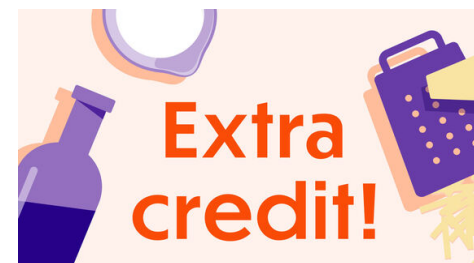
To same skillet over medium heat, add **chopped shallots** (add a drizzle of oil if skillet is dry); cook, stirring, until softened, 2–3 minutes. Add **apricot mixture**; bring to a simmer, scraping up any browned bits. Add **2 tablespoons butter**; swirl until melted. Off heat and season to taste with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



5. Serve

To saucepan with **quinoa** and **spinach**, add **chopped almonds** and **cherries**. Tear in **mint leaves**; toss to combine.

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



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