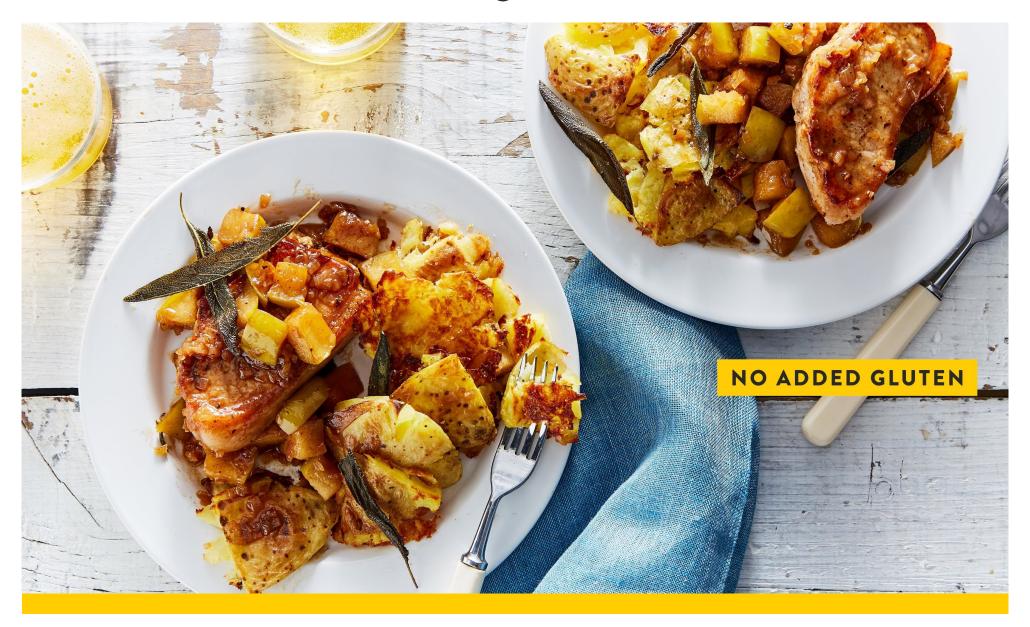
# MARLEY SPOON



## **Sweet & Sour Braised Pork**

with Apples & Smashed Sage Potatoes





30-40min 2 Servings

All the flavors come together beautifully in this dish. Apples simmer in apple juice, sugar, apple cider vinegar, and warm spices to create a sweet and sour sauce that smothers juicy pork chops. For an amped up twist on potatoes, we've smashed them and browned them in butter and fresh sage leaves.

#### What we send

- 1 russet potato
- ¼ oz fresh sage
- 1 Granny Smith apple
- 1 shallot
- 12 oz boneless pork chops
- pumpkin pie spice (use ¼ tsp)
- 1 container apple juice (use <sup>3</sup>/<sub>4</sub> cup)

## What you need

- kosher salt & ground pepper
- · olive oil
- butter <sup>7</sup>
- sugar
- apple cider vinegar (or white wine vinegar)

#### **Tools**

- medium saucepan
- colander
- rimmed baking sheet
- · medium skillet

#### **Allergens**

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

#### **Nutrition per serving**

Calories 830kcal, Fat 44g, Carbs 69g, Protein 42g



## 1. Boil potatoes

Preheat oven to 475°F with a rack in the center. Cut **potato** into 2-inch pieces; place in a medium saucepan along with **1 tablespoon salt** and enough cold water to cover by 1 inch. Bring to a boil over high heat. Reduce heat to medium-high, and cook until potatoes are just tender when pierced with a knife (but not breaking apart), 8-10 minutes. Drain and return to saucepan off the heat.



### 2. Prep ingredients

Meanwhile, lightly **oil** a rimmed baking sheet. Pick **sage leaves** from stems; discard stems. Quarter **apple**, remove and discard core, then cut apple into ½-inch pieces. Peel and finely chop ¼ **cup shallot** 



## 3. Smash potatoes

Add **sage**, **1 tablespoon butter**, and **1 tablespoon oil** to **potatoes** in the saucepan and toss gently to coat.

Transfer potatoes and sage to prepared baking sheet. Using the bottom of a sturdy glass or jar, press down on each potato to flatten slightly. Drizzle with **oil** and season with **salt** and **pepper**. Roast until potatoes are golden and crisp, 15-18 minutes.



## 4. Sear pork chops

Pat **pork chops** dry and season with **salt** and **pepper**. In a medium skillet, heat **1 tablespoon butter** and **½ tablespoon oil** over medium-high. When foam subsides, add pork chops and sear until browned but not cooked through, about 3 minutes per side. Transfer pork chops to a plate, and set aside.



5. Start sauce

To the same skillet, add apples, chopped shallots, ¼ teaspoon of the pumpkin pie spice, and ¼ teaspoon salt Cook, stirring occasionally, until lightly browned, about 2 minutes. Add ¾ cup apple juice and ½ tablespoon sugar and bring to a simmer. Cook, stirring occasionally, until sauce is reduced and apples are tender, about 10 minutes.



6. Finish pork chops & serve

Add 1 tablespoon vinegar and pork chops to skillet along with any resting pork juices. Bring to a simmer and cook until pork is cooked through and an instant read thermometer registers 140°-145°F, 3-5 minutes. Season to taste with salt and pepper. Serve pork chops and apples with smashed sage potatoes alongside. Enjoy!