

MARLEY SPOON



NO ADDED GLUTEN

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 ¾ cup)

What you need

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



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.



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**.



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.



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.



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!