

# DINNERLY



## Fall Vibes! Low-Carb Ribeye Pork Chop with Apples & Sauerkraut



30-40min



2 Servings

Sauerkraut just updated its seasonal social circle—goodbye hot dogs, helloooo pork chops. We've got you covered!

### WHAT WE SEND

- 1 yellow onion
- 1 Granny Smith apple
- ¼ oz fresh chives
- ½ lb sauerkraut
- 1 pkt chicken broth concentrate
- ¼ oz caraway seeds
- 12 oz pkg ribeye pork chop

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar
- butter <sup>1</sup>

### TOOLS

- 2 medium skillets

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 590kcal, Fat 35g, Carbs 26g, Protein 38g

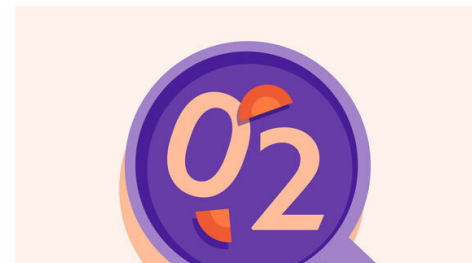


#### 1. Prep ingredients

Finely chop **onion**.

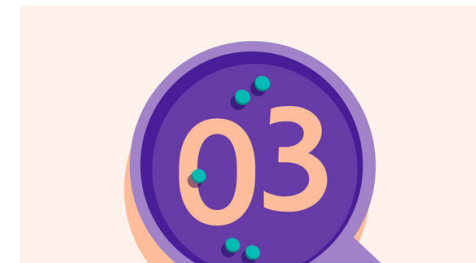
Quarter **apple**; cut out core and discard. Cut apple into ½-inch pieces.

Thinly slice **chives**.



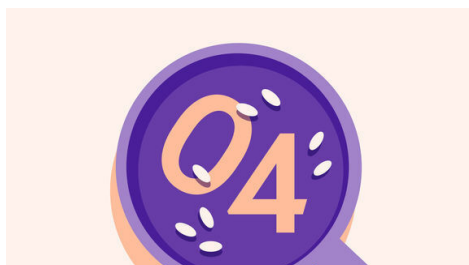
#### 2. Cook sauerkraut & apple

In a medium skillet, heat **1 tablespoon oil** over medium. Add **onion** and cook until softened, 3–4 minutes. Add **sauerkraut, apple, broth concentrate, ¾ cup water**, and **1 teaspoon caraway seeds**. Bring to a boil, then reduce to low and simmer, covered, stirring occasionally, until apples have broken down and sauerkraut is tender, 20–25 minutes.



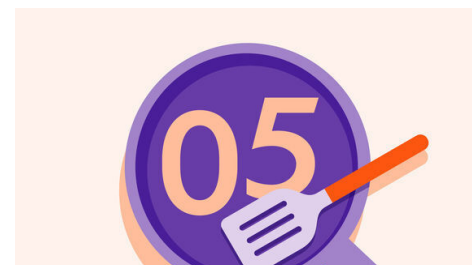
#### 3. Prep pork

When **apples** and **sauerkraut** have 10 minutes of cook time remaining, pat **pork** dry and season all over with **salt** and **pepper**.



#### 4. Cook pork

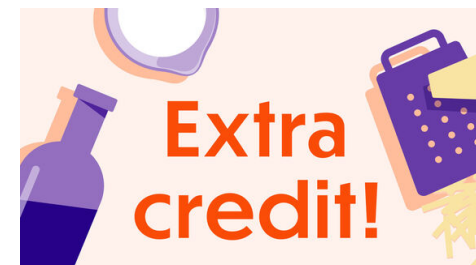
In a second medium skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add **pork** (it should sizzle vigorously) and cook until golden brown and medium (145°F internally) or longer if desired, 2–3 minutes per side. Transfer to a cutting board to rest.



#### 5. Finish & serve

To skillet with **apples** and **sauerkraut**, stir in **1 teaspoon sugar** and **1 tablespoon butter**; season to taste with **salt** and **pepper**.

Slice **pork**, if desired. Serve atop **apples** and **sauerkraut**. Sprinkle with **chopped chives**. Enjoy!



#### 6. Beverage pairing!

The savory and sweet flavors of this dish pair nicely with a frosty mug of beer or a crisp white wine.