

# MARLEY SPOON



## Dill & Garlic Butter Pork Chop

with Warm Red Cabbage, Almond & Feta Salad



30-40min



2 Servings

Fresh dill is a feathery herb. Its tender green fronds have a light, fresh flavor. Here, we've combined dill with garlic and butter, to make a vibrant pan sauce for juicy, quick-cooking boneless pork chops. We serve the pork with a warm red cabbage salad, studded with glazed almonds and crumbled feta cheese.



## What we send

- 1 oz sliced almonds <sup>15</sup>
- garlic (use 1 large clove)
- 1 oz scallions
- 1 lb red cabbage (use half)
- 12 oz pkg boneless pork chops
- 1 pkt chicken broth concentrate
- 1½ oz feta cheese <sup>7</sup>

## What you need

- olive oil
- sugar
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) <sup>17</sup>
- all-purpose flour <sup>1</sup>
- butter <sup>7</sup>

## Tools

- medium skillet

## Allergens

Wheat (1), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 910kcal, Fat 74g, Carbs 20g, Protein 45g



### 1. Glaze almonds

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **almonds** and **2 teaspoons sugar**, and cook, stirring, until almonds are toasted and lightly caramelized, about 2 minutes. Transfer almonds to a plate, then sprinkle with **a pinch of salt**. (They will become more crisp as they cool). Wipe out skillet, and return to stovetop.



### 2. Prep ingredients

Peel and finely chop **1 teaspoon garlic**. Coarsely chop **half of dill** (save rest for your own use). Trim **scallions**; thinly slice. Halve **cabbage**; remove core from one half and discard. Thinly slice cored half (save rest for your own use). In a medium bowl, combine **2 teaspoons vinegar**, **¼ teaspoon of the garlic**, and **2 tablespoons oil**. Season with **salt** and **pepper**.



### 3. Wilt cabbage

Heat **1 tablespoon oil** in same skillet over high. Transfer **sliced cabbage** to skillet, then season to taste with **salt** and **pepper**. Cook, stirring occasionally, until slightly wilted and browned in spots, about 2 minutes. Transfer warm cabbage to bowl with vinaigrette, stirring to combine. Wipe out skillet, then return to stove.



### 4. Brown pork chops

Pat **pork chops** dry and season all over with **salt** and **several grinds pepper**. Heat **2 teaspoons oil** in same skillet over medium-high. Cook until golden brown and just cooked through, about 3 minutes per side, reducing heat if pork chops start to get too brown. Transfer pork chops to a plate.



### 5. Make pan sauce

Heat **1 tablespoon oil** in same skillet over medium. Transfer **remaining chopped garlic** and **1 teaspoon of flour** to skillet, then cook until fragrant, about 30 seconds. Stir in **½ cup water** and **chicken broth concentrate**. Bring to a boil, then remove from heat. Stir in **1 tablespoon butter** and **half of the dill**. Thin sauce with 1-2 teaspoons of water, if desired.



### 6. Finish salad & serve

Crumble **feta** and **glazed almonds** into the bowl with the **cabbage**, then stir in **scallions**. Season to taste with **salt** and **pepper**. Spoon **pan sauce** over pork chops. Garnish with **remaining dill**, and serve with **salad**. Enjoy!