

MARLEY SPOON



Latin-Style Smothered Pork Chops

with Cilantro-Garlic Rice



30-40min



2 Servings

Cilantro-garlic rice on its own is a party on a plate, but we take this super flavorful side to the next level by pairing it with a powerhouse main course: bone-in pork chops. The pork is seared to develop a flavorful crust, then the pan drippings get combined with tomato sauce, poblano peppers, and chorizo chili spice blend. The Latin-inspired sauce "smothers" the chops perfectly.

What we send

- garlic (use 2 large cloves)
- 5 oz jasmine rice
- 1 poblano pepper
- 1 lime
- ¼ oz fresh cilantro
- 1 lb pkg bone-in pork chops
- chorizo chili spice blend (use 1 Tbsp)
- 8 oz can tomato sauce
- 1 pkt chicken broth concentrate

What you need

- olive oil
- kosher salt & ground pepper

Tools

- small saucepan
- medium heavy skillet (preferably cast-iron)

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 40g, Carbs 68g, Protein 51g



1. Cook rice

Peel and finely chop **2 teaspoons garlic**. Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and $\frac{1}{2}$ teaspoon of the garlic. Cook, stirring, until rice is fragrant and lightly toasted, 1 minute. Add **1 ¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Make sauce

Add **poblano strips** and a **pinch each salt and pepper** to skillet. Cook, stirring, until peppers are well browned and softened, 3-5 minutes. Add **remaining garlic** and **1 tablespoon chorizo chili spice blend**. Cook, stirring, 30 seconds. Add **tomato sauce, broth concentrate**, and **¾ cup water**. Bring to a boil; lower heat to medium-low and simmer, covered, 5 minutes.



2. Prep ingredients

Remove stem and seeds from **poblano pepper**, then thinly slice into $\frac{1}{4}$ -inch strips. Squeeze **2 teaspoons lime juice** into a small bowl and cut any remaining lime into wedges. Coarsely chop **cilantro leaves and stems** together.



5. Smother pork

Return **pork chops and any juices** from the plate to skillet with sauce, and simmer over medium heat, uncovered, until pork is cooked through, and sauce is thickened, 3-5 minutes more. Stir in **lime juice**. Season sauce to taste with **salt and pepper**.



3. Brown pork chops

Pat **pork** dry and season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork and cook until well browned on one side, about 3 minutes. Transfer to a plate (pork will not be cooked through).



6. Finish & serve

Stir **half of the cilantro** into the **rice**. Serve **pork** over rice, with **sauce** spooned on top. Sprinkle **remaining cilantro** over chops and serve with **any lime wedges** alongside, for squeezing, if desired. Enjoy!