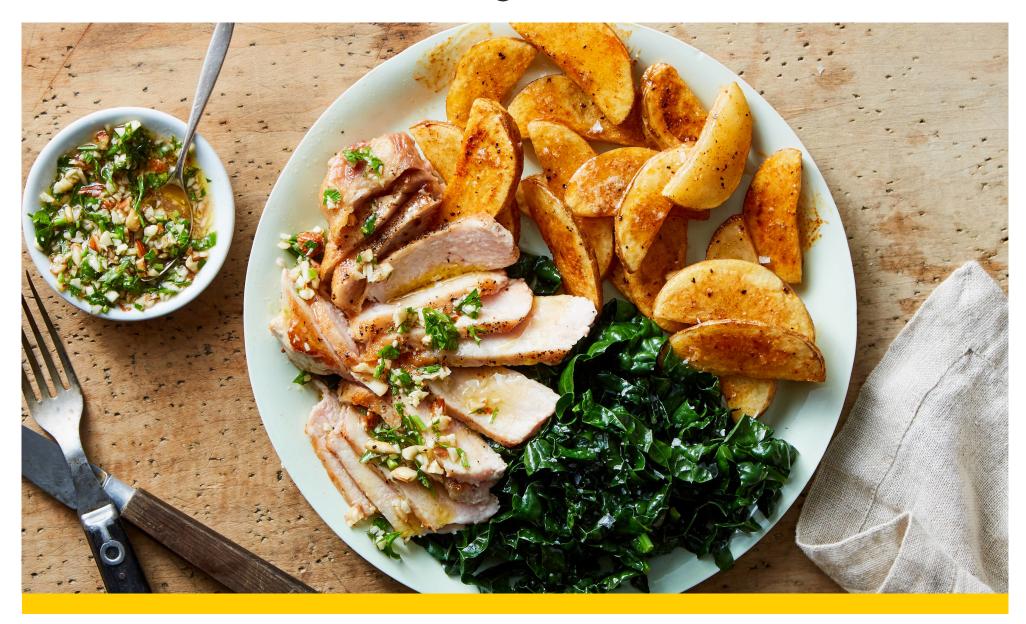
MARLEY SPOON



Argentine-Style Pork Chops

with Sautéed Kale & Smoky Potatoes





For this Argentine-style dish, we did something a little different. Instead of marinating the pork chops beforehand, we baste the meat with salmuera (an Argentinian brine) while it cooks. Think of it as a reverse marinade. It not only saves time, it adds a tangy flavor to seared pork chops. The salmuera is on double duty, as the marinade and as the base for a garlicky parsley sauce that you spoon over the finished pork.

What we send

- 14 oz Yukon gold potatoes
- smoked paprika (use ½ tsp)
- garlic (use 1 large clove)
- ¼ oz fresh parsley
- 1 oz smoked almonds (use half) 6,15
- 1 bunch Tuscan kale
- 12 oz pkg boneless pork chops
- sherry vinegar (use 1½ Tbsp)

What you need

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

Tools

- rimmed baking sheet
- · medium skillet

Allergens

Soy (6), 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 970kcal, Fat 66g, Carbs 56g, Protein 47g



1. Prep potato

Preheat oven to 450°F with a rack in the lower third. Set 1½ tablespoons butter out at room temperature to soften. Scrub potatoes, then halve lengthwise and slice into ¼-inch thick half-moons; transfer to a rimmed baking sheet, toss with 1 tablespoon oil, and season with salt and pepper.



2. Roast potatoes

Roast on lower oven rack, flipping once halfway through, until tender and golden-brown, about 20 minutes. In a small bowl, mash to combine 1 tablespoon of the softened butter with ½ teaspoon of the smoked paprika; toss with roasted potatoes. Season with salt and pepper. (Warm potatoes, just before serving, if necessary.)



3. Prep ingredients

Peel and finely chop 1 teaspoon garlic.
Chop parsley leaves and stems
together. Finely chop half of the
almonds. Strip kale leaves from stems,
discard stems; roll leaves up like a cigar
and thinly slice crosswise. Pat pork dry
and season all over with salt and pepper.



4. Make salmuera

In a medium bowl, stir to combine 1½ tablespoons each of the sherry vinegar and water and 2 tablespoons oil; season to taste with salt and pepper.

Transfer 1 tablespoon of the salmuera to a small bowl and reserve for step 6.

Add chopped garlic, almonds, and parsley to remaining salmuera, and stir to combine.



5. Cook kale

Heat 1 tablespoon oil in a medium skillet over medium-high. Add kale and 2 tablespoons water and season with salt and pepper; cook, stirring occasionally, until tender, 4-5 minutes. Stir in remaining ½ tablespoon softened butter and season to taste with salt and pepper. Transfer to a bowl. Cover to keep warm. Wipe out skillet and return to stovetop.



6. Finish & serve

Heat **2 teaspoons oil** in same skillet over medium-high. Add **pork**; cook, until browned on one side, 3-4 minutes. Flip pork and reduce heat to medium. Baste with **reserved salmuera**, turning occasionally, until pork is medium, 3-4 minutes. Transfer to a cutting board and thinly slice. Serve **pork** over **kale** with **potatoes** alongside. Spoon **parsley salmuera** over **pork**. Enjoy!