



Argentine-Style Pork Chops

with Sautéed Kale & Smoky Potatoes



30-40min



2 Servings

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) ¹⁷

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!