



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)

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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, Proteins 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 ½ 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 chile 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 ¼-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!