



Pork Chops and Asparagus

with Sage Butter and Polenta



20-30min



2 Servings

This may look like a fancy dinner party meal but it's actually a cinch to pull together, with very little chopping or clean up involved. If you've never basted a pork chop before, you're going to love the easy technique (simply tilt the pan away from you and spoon the juices over the chops) and the delicious effect. Cook, relax, and enjoy!

What we send

- fresh sage
- cloves garlic
- quick-cooking polenta
- bone-in pork chops
- green asparagus

What you need

- freshly ground pepper
- olive oil
- salt

Tools

- large skillet
- medium saucepan

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 695.0kcal, Fat 30.4g, Proteins 43.2g, Carbs 57.7g



1. Cook polenta

Bring 3 cups **salted water** to a boil in a medium saucepan. Slowly whisk in **polenta** and cook, whisking occasionally, until thickened, about 3 minutes. Remove from heat and cover to keep warm.



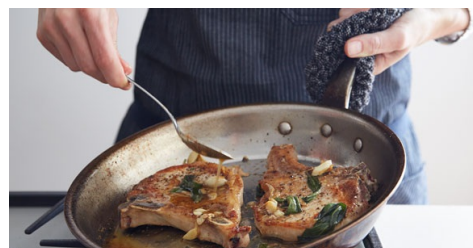
4. Prep garlic & sage

Meanwhile, thinly slice **garlic** and remove **leaves** from **sage stems** (about 10).



2. Cook asparagus

Heat 1 tablespoon **oil** in large skillet over medium-high. Snap off woody ends from **asparagus** and add to skillet. Season with **salt** and **pepper**. Cook until just tender, 3-5 minutes (depending on thickness). Transfer asparagus to a plate.



5. Baste pork chops

Remove **pork chops** from heat and add **butter, garlic, and sage leaves**. Once butter melts, spoon over chops to baste.



3. Cook pork chops

Heat 1 tablespoon **oil** in the same skillet over medium-high. Season **pork chops** with **salt** and **pepper** and add to skillet. Cook until brown on both sides and cooked through, turning occasionally, about 5 minutes.



6. Finish polenta & serve

Rewarm **polenta** over medium heat. Grate **Parmesan** and stir into polenta. Whisk in more water, if needed, to loosen. Season with **salt** and **pepper**. Divide polenta among plates. Top with **pork chops** and **asparagus** and spoon **sage butter** over the top. Enjoy!