



Smothered Pork Cutlet

with Cheddar Grits & Green Beans



30-40min



2 Servings

Ever wondered what a food hug is? Well, look no further—this dish is it! Quick-cooking pork cutlets are first coated in a warm spice rub, then seared to create a flavorful crust, and finally, “smothered” in a rich onion gravy. They’re served with creamy, quick-cooking grits mixed with cheddar cheese, perfect for soaking up the gravy.

What we send

- ½ lb green beans
- garlic
- 1 medium red onion
- ¼ oz chili powder
- 12 oz pork cutlets
- 2 oz cheddar ⁷
- 3 oz grits
- 1 pkt turkey broth concentrate

What you need

- kosher salt & ground pepper
- butter ⁷
- olive oil
- all-purpose flour ¹

Tools

- medium skillet
- small 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

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 39g, Carbs 58g, Proteins 49g



1. Prep ingredients

Trim **green beans**. Thinly slice **1 large garlic clove**. Halve and thinly slice **all of the onion**. In a small bowl, combine **1½ teaspoons chili powder**, **½ teaspoon salt**, and **a few grinds of pepper**. Pat **pork** dry, then season all over with **spice rub**. Coarsely chop or grate **cheddar**, if necessary.



4. Cook pork chops & onions

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **pork** and cook until browned, about 2 minutes per side. Transfer to a plate and cover to keep warm. Add **onions** to skillet. Cover and cook over medium-high heat, stirring occasionally, until softened, about 3 minutes.



2. Steam green beans

Fill a medium skillet with **½ inch water** and bring to a boil. Add **green beans**, **sliced garlic**, and **1 teaspoon salt** to skillet. Reduce heat to medium, cover, and cook until green beans are just tender, 2-3 minutes. Drain, transfer to a bowl, and cover to keep warm. Wipe skillet dry and reserve for step 4.



5. Cook gravy

Uncover skillet; season **onions** with a **pinch of salt**, and cook, stirring, until golden brown, 3-5 minutes (reduce heat if browning too quickly). Add **1 tablespoon flour** and cook, stirring, until toasted, about 1 minute. Stir in **broth concentrate** and **1¼ cups water**; bring to a boil.



3. Cook grits

Meanwhile, in a small saucepan, bring **2 cups water** and a **pinch of salt** to a boil. Stir in **grits**. Reduce heat to low and cook, stirring occasionally to prevent sticking, until grits are tender, about 7 minutes. Stir in **cheese** and **1 tablespoon butter** until melted; season to taste with **salt** and **pepper**. Cover to keep warm.



6. Finish & serve

Add **pork and any resting juices** to skillet with **gravy**. Reduce heat to medium and simmer, covered, until sauce is slightly thickened, about 5 minutes. Remove from heat, and stir in **1 tablespoon butter**; season to taste with **salt** and **pepper**. Serve **grits** topped with **pork** and **green beans**, all smothered in **gravy**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**