



CSA:

Swiss Chard
Mustard Greens

The Swiss Pig



Omit sour cream for lactose-free mash!

SHOPPING LIST:

- Chives
- Yukon Gold Potatoes
- Pork Chop(s)
- Sour Cream (optional)
- Stock Concentrate

Chicken or beef stock concentrate can be found in the soup aisle, and are very handy to keep around!
Salt and Pepper



RECIPE:

Step 1: Prepare Vegetables

Boil a large pot of salted water on the stove. Thinly slice Swiss chard & mustard greens. Slice chives & put in a separate bowl. Dice potatoes, add to the boiling water.

Step 2: Cook Pork Chop

Season pork with salt and pepper. Sear in a large pan on medium-high heat. Complete cooking in pan or in oven, as desired. Always cook pork to 145°F.

Step 3: Cook Vegetables

Using the same pan that you used to cook the pork, add oil, and sauté the mustard greens and Swiss chard until wilted. Drain and mash the potatoes with sour cream & chives, then season to taste.

Step 4: Make Sauce

Remove cooked greens from pan. Add resting juices from pork chop, a bit of stock concentrate, and a splash of water if needed. Reduce until thickened, and season to taste.

Step 5: Plate and Serve!

Spoon potatoes onto plate, and nestle pork chop on top. Place sautéed greens on top of the pork chop, and drizzle gravy on to your liking!

Helpful Tips:

The leftover brown bits in the pan (fond) help flavor the greens & gravy!

A small amount of mustard green goes a long way! Consider using more Swiss chard, proportionally.

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