



Pesto Crusted Pork Chops with Collards

Prep Time: 20 min

Cook Time: 30 min

Serves: 4

NUTRITION FACTS, PER SERVING:

664 calories

37 g fat

283 mg sodium



DIRECTIONS:

INGREDIENTS: **** Items not included in kit**

- 4 pork chops
- 8 oz. pesto, divided
- 1.5 cups panko bread crumbs
- Non-stick cooking spray**
- 2 TB olive oil**
- 1/2 cup onions, diced
- 1 garlic clove, minced
- 1 lb. collard greens
- 3 TB balsamic vinegar
- 1 TB brown sugar
- 1/3 cup golden raisins
- Salt & pepper, to taste**
- Crushed red pepper flakes, to taste

1. Preheat oven to 425 degrees. Prep **collard greens**: Rinse leaves under cold water. Remove center stem from leaves. Thinly slice stem 1/8 inch thick. Stack leaves on top each other, then roll, slice into 1/2 inch strips.
2. Spoon a few tablespoons of **pesto** into a separate bowl to garnish cooked pork chops for serving. Coat each side of the **pork chops** with the remaining pesto, dredge coated chops in the **panko bread crumbs**, pressing gently to adhere.
3. Spray a baking dish or sheet pan with **non-stick spray** and place coated pork chops on the pan. Spray tops of coated pork chops with non-stick spray. Bake for 12 minutes, flip and cook another 12 minutes or until internal temperature is 155 degrees and chops are cooked through.
4. In a large skillet, heat **2 TB olive oil**, add **diced onion, sliced stems**, and **salt & pepper** to taste, sauté for 5 to 8 minutes until onions soften and begin to brown. Add **1 clove minced garlic**, sauté 1 minute. Add **3 TB balsamic vinegar, 1 TB brown sugar, 1/4 cup water** and stir until sugar dissolves. Add **sliced collard greens** and cook for an additional 8 to 10 minutes or until tender. Sprinkle over **1/3 cup raisins** and **crushed red pepper flakes** to taste. Toss to combine.
5. Serve pork chops with a dollop of additional pesto and a side of collards.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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