

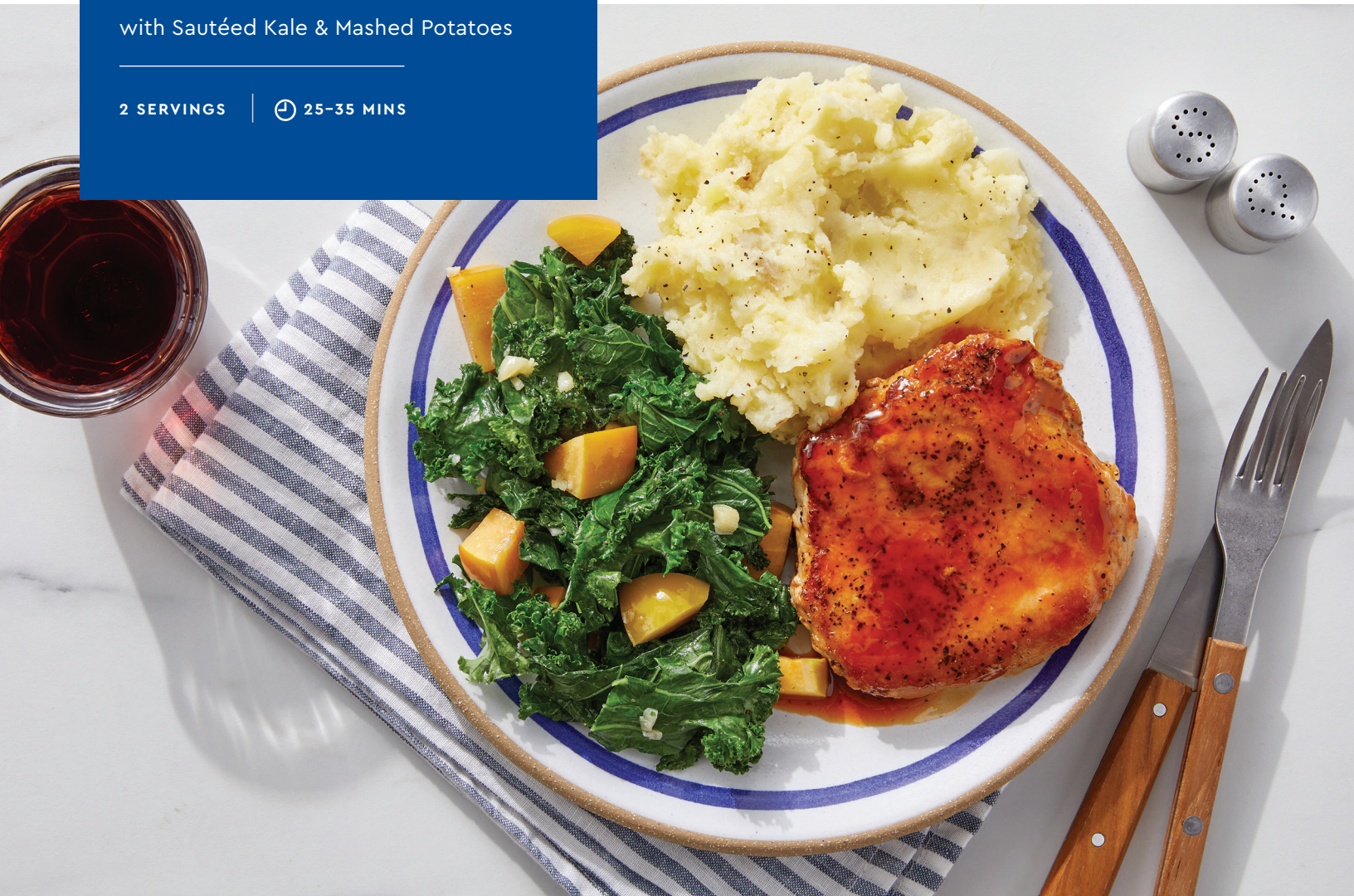
# Hot Honey Butter-Glazed Pork

with Sautéed Kale & Mashed Potatoes

2 SERVINGS

⌚ 25-35 MINS



 **Blue Apron**  
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients


Customized ingredients


 2 Boneless, Center-Cut Pork Chops 

SWAPPED FOR:

 2 Boneless, Skinless Chicken Breasts 

 1 Persimmon


 2 ½ Tbsps Chicken Demi-Glaze


 ¾ lb Potatoes

 6 oz Kale

 1 Tbsp Honey

 2 cloves Garlic

 1 oz Salted Butter

 1 Tbsp Hot Sauce



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients & make the glaze

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Peel and roughly chop **2 cloves of garlic**.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- Core and medium dice the **persimmon**.
- In a bowl, whisk together the **honey** (kneading the packet before opening), **demi-glaze**, **2 tablespoons of water**, and **as much of the hot sauce as you'd like**, depending on how spicy you'd like the dish to be.



## 2 Cook & mash the potatoes

- Add the **diced potatoes** to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot. Add **half the butter** and a drizzle of **olive oil**. Using a fork or potato masher, mash to your desired consistency.
- Taste, then season with salt and pepper if desired.



## 3 Cook the kale & persimmon

- Meanwhile, in a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until slightly softened.
- Add the **chopped kale**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly wilted.



### Step 3 continued:

- Add the **diced persimmon** and  $\frac{1}{4}$  **cup of water** (carefully, as the liquid may splatter). Cook, stirring occasionally, 2 to 3 minutes, or until the kale is wilted and the water has cooked off.
- Transfer to a bowl; cover with foil to keep warm.
- Wipe out the pan.

## 4 Cook the pork & serve your dish

- Pat the **pork** dry with paper towels. Season with salt and pepper on both sides.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned pork**. Cook 4 to 6 minutes, or until browned. Flip and cook 4 minutes.
- Add the **glaze** (carefully, as the liquid may splatter) and **remaining butter**. Cook, frequently spooning the glaze over the pork, 1 to 2 minutes for medium (the center may still be slightly pink), or until the pork is coated and cooked to your desired degree of doneness.\*
- Turn off the heat.
- Serve the **cooked pork** (including any glaze from the pan) with the **mashed potatoes** and **cooked kale and persimmon**. Enjoy!



### CUSTOMIZED STEP 4 If you chose Chicken

- Pat the **chicken** dry with paper towels. Season with salt and pepper on both sides.
- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned chicken**. Cook 6 to 7 minutes, or until browned. Flip and cook 5 minutes.
- Add the **glaze** (carefully, as the liquid may splatter) and **remaining butter**. Cook, frequently spooning the glaze over the chicken, 1 to 2 minutes, or until the chicken is coated and cooked through.\*
- Turn off the heat.
- Serve the **cooked chicken** (including any glaze from the pan) with the **mashed potatoes** and **cooked kale and persimmon**. Enjoy!

\*The USDA recommends a minimum safe cooking temperature of 145°F for pork and 165°F for chicken.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

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