



**NUTRITION** *per serving* 30g carbohydrates 27g fat 41g protein 273mg sodium | low-calorie, low-carb, gluten-free, nut-free



Calories  
576



Prep & Cook Time  
30-40 min.



Cook Within  
6 days



Difficulty  
Intermediate



Spice Level  
Not Spicy

#### IN YOUR BOX

- 1 oz. Butter
- 3 oz. Liquid Egg
- 2 Green Onions
- 2 Garlic Cloves
- 3 Cilantro Sprigs
- 4 Kumquats
- 4 oz. Frozen Edamame
- 2 Bone-in Pork Chops
- 5 oz. Slaw Mix
- 2 Tbsp. White Rice Flour

#### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Large Non-Stick Pan
- Mixing Bowl
- Small Bowl

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HOME CHEF

## Roasted Bone-In Pork Chop with Kumquat-Cilantro Butter and edamame fritters

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry
- Set **butter** on counter to soften
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Separation is natural when shipping liquid eggs. **Shake well before using.**

## WHILE YOU COOK

- **Heads Up!** Green onions are used twice in the recipe, both in the **fritters** and as garnish.
- The **fritter mixture** will be fairly loose. Before adding to pan, make sure to stir thoroughly so **egg** and **rice flour** are distributed.
- Flip **fritters** very carefully so they don't break apart. If any little pieces fall off, stick them back in place before finishing in oven.

## FROM THE CHEF

Mince kumquats as finely as possible. When you think you've minced them enough, mince them a few moments more. The finer they are chopped, the more flavor will be extracted from them.

### Did you know...

Dade County, Florida claims to be the "Kumquat Capitol of the World," and holds a Kumquat Festival every year to celebrate this scintillating citrus.



## Prepare the Ingredients

Trim and thinly slice **green onions** on an angle. Mince **garlic**. Stem **cilantro** and mince leaves. Halve **kumquats**, seed, and finely mince. Rinse **edamame** under warm water if still frozen, then coarsely chop. Rinse **pork chops**, pat dry, and season with a pinch of **salt and pepper**.



## Sear the Pork Chops

Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. Add **pork chops** and sear 3 minutes on first side, or until golden brown. Flip and sear second side for 2 more minutes. Remove to one side of prepared baking sheet to finish cooking. Wipe pan clean and reserve for browning fritters.



## Make the Fritter Mixture

Add **slaw mix**, **green onion** (reserve a pinch for garnish), **liquid egg**, **garlic**, **edamame**, **rice flour**, and 1 tsp. **salt** to a medium mixing bowl and stir to combine.



## Cook the Fritters

In pan used to sear pork, heat 1 Tbsp. **olive oil** over medium heat. Using a ¼ cup measuring cup, scoop 3 **fritters** into hot pan. Flatten each scoop using the back of a spatula and cook 5 minutes, or until well browned. Flip, and cook second side 2 more minutes. Remove from pan and place on baking sheet next to pork. Repeat process with second half of fritter mixture to make 6 fritters total. Season each fritter with a pinch of **salt**. Transfer baking sheet to oven and roast 7-9 minutes, or until **pork** reaches a minimum internal temperature of 145 degrees and fritters are firm.



## Make the Kumquat-Cilantro Butter

While pork and fritters cook, combine softened **butter**, **kumquats**, **cilantro**, and a pinch of **salt and pepper** in a small bowl.



## Plate the Dish

Divide **fritters** between two plates. Place **pork** on plate and top with **kumquat butter**. Garnish with reserved **green onion**.