

Creamed Spinach Smothered Pork Chops



Recipe by Chef Anna Vocino
Serves 4

Ingredients

4 bone-in pork chops
Salt and pepper
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
3 tablespoons olive oil, divided
1 cup thinly sliced cremini mushrooms
1/4 cup minced onion
1 tablespoon white wine vinegar
(also called white balsamic vinegar)
1 tablespoon butter
5-6 oz fresh spinach, loosely chopped
1-pound frozen spinach, thawed and thoroughly dried out
2/3 cup heavy cream
1 cup grated Gruyère cheese
1 tablespoon Dijon mustard
1/4 teaspoon ground nutmeg

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Instructions

1. Heat oven to 400 degrees. Season the pork chops liberally with salt, pepper, garlic powder, and onion powder. Set aside.
2. In a large, flat-bottomed nonstick sauté pan, heat 1 tablespoon of the olive oil to medium high heat, until hot and shimmering. Add the sliced mushrooms and minced onion and cook for 7-8 minutes, stirring frequently, until they are seared and soft. Add the white wine vinegar and cook 1 more minute. Season well with salt and pepper. Remove the contents from the pan and set aside.
3. Add the remaining 2 tablespoons of olive oil to the pan and cook the seasoned pork chops for 1-2 minutes on each side. Transfer the pork chops to a 9x12 baking dish.
4. Use the same pan with the drippings to make the creamed spinach: Place the sauté pan back on medium high and melt the butter until it starts to bubble. Immediately add the fresh and frozen spinach. Cook for 3-4 minutes, until the fresh spinach wilts. Season well with salt and pepper. Incorporate the heavy cream, Gruyère cheese, Dijon mustard, and nutmeg until mixed with the spinach. Turn the heat to medium low and stir until creamy and thickened. Season once more with salt and pepper to taste, remove from heat.
5. Divide the creamed spinach evenly on each pork chop. Then top each spinach covered pork chop with the sautéed mushrooms.
6. Bake the pork chops in the oven for 15-20 minutes until cooked through. Remove from oven, let stand 2-3 minutes, and serve.

Pair with 2023 La Finca