



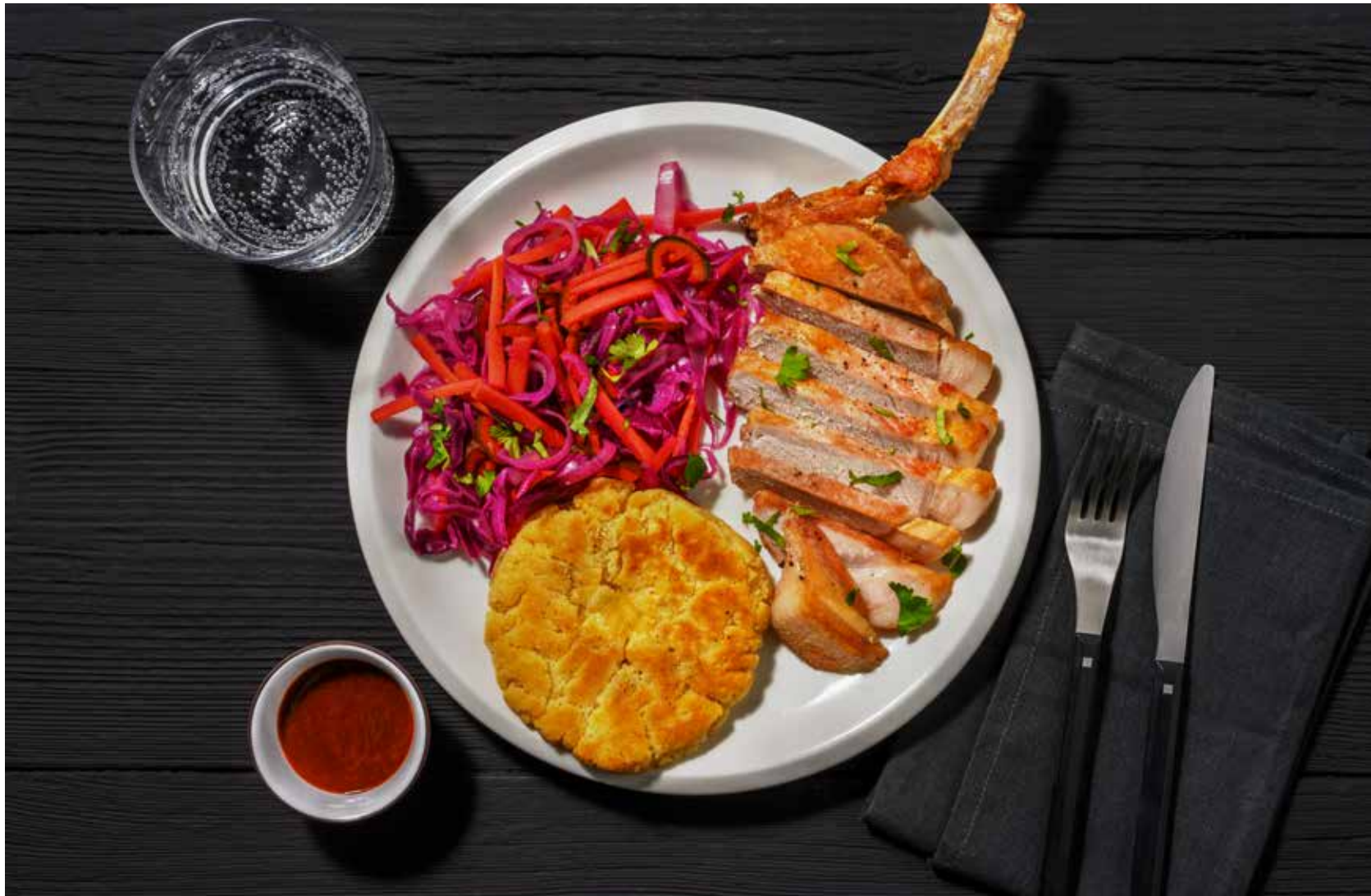
Bone-In Pork Chops and Stuffed Pupusa-Inspired Flatbreads

with Curtido-Style Slaw

Discovery Special

Spicy

50 Minutes



Pork Chops, bone-in
2 | 4



All-Purpose Flour
¾ cup | 1 ½ cups



Cornmeal
¼ cup | ½ cup



Mozzarella Cheese, shredded
¾ cup | 1 ½ cups



Red Cabbage, shredded
113 g | 226 g



Carrot, julienned
56 g | 113 g



Shallot
1 | 2



Jalapeño
1 | 2



Cilantro
7 g | 14 g



Red Wine Vinegar
2 tbsp | 4 tbsp



Chipotle Sauce
4 tbsp | 8 tbsp



Enchilada Spice Blend
8 g | 16 g

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities 56 g | 113 g
2-serving 4-serving

Pantry items | Butter, oil, sugar, salt, pepper

Cooking utensils | Aluminum foil, baking sheet, large bowl, large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, rolling pin

1



Make pupusa dough

- Before starting, preheat oven to 425°F. Wash and dry all produce.
- To a large bowl, measure and add $\frac{3}{4}$ cup (1 $\frac{1}{2}$ cups) **flour**. Add **cornmeal** and $\frac{1}{4}$ tsp ($\frac{1}{2}$ tsp) **salt**, then combine.
- Cut **2 tbsp** ($\frac{1}{4}$ cup) **cold butter** into small cubes. Add to bowl, then use your fingers to pinch **butter** into **flour** until sandy in texture.
- Add $\frac{1}{4}$ cup ($\frac{1}{2}$ cup) **water**. Use a fork to stir until no dry pockets remain.
- On a clean surface, knead for 1 min until **dough** forms into a ball. Invert the bowl over **dough** to cover and let rest, 15 min.

4



Cook pork

- Heat a large non-stick pan over medium-high.
- While the pan heats, pat **pork** dry with paper towels. Season with **salt**, **pepper** and **Enchilada Spice Blend**.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **pork chops**. Sear for 1-2 min per side, until golden.
- Remove from heat, then transfer **pork** to an unlined baking sheet.
- Roast in the **middle** of the oven for 8-12 min, until cooked through.**
- Transfer **pork** to a clean cutting board. Cover loosely with foil. Set aside for 3-5 min to rest.

2



Prep

- Meanwhile, peel, then thinly slice **shallots** into rounds. Separate rounds into rings.
- Chop **cilantro**.
- Halve **jalapeño** lengthwise, then remove seeds for less heat, if you like. Thinly slice **jalapeño** into half-moons. (TIP: We suggest using gloves when prepping jalapeños!)

5



Form pupusas

- Carefully rinse and wipe the same pan (from step 4) clean. Reheat over medium.
- Once **dough** has rested, cut into **4 (8) equal pieces**.
- Lightly coat **dough**, work surface, hands and rolling pin with **oil**.
- Working with **one piece of dough** at a time, roll **each piece** into a 4-inch-wide circle.
- Divide **mozzarella** between centres of **each piece of dough**. Bring edges of dough over **mozzarella** to form a ball, pressing to seal.
- Flatten or roll **each ball** into a 4-inch-wide circle.

3



Make curtido-style slaw

- To a medium pot, add **vinegar**, **1 tbsp** (2 tbsp) **water** and $\frac{1}{2}$ **tbsp** (1 **tbsp**) **sugar**. Season with **salt**.
- Bring to a simmer over medium-high. Cook 1-2 min, stirring often, until **sugar** dissolves.
- Remove from heat. Add **cabbage**, **carrots**, as many **shallots** as you like and as many **jalapeños** as you like.
- Set aside to cool, stirring occasionally.

6



Finish and serve

- When the pan is hot, reduce heat to medium-low, then add **pupusas** to the pan. Cook for 3-5 min per side, until golden and puffed. (NOTE: For 4 servings, cook pupusas in batches.) Transfer to a plate.
- Stir **half the cilantro** into **slaw**.
- Thinly slice **pork chops**.
- Divide **pork chops**, **pupusas** and **slaw** between plates
- Drizzle any **pork resting juices** over top, then sprinkle with **remaining cilantro**.
- Serve **chipotle sauce** alongside.

Measurements within steps

1 tbsp (2 **tbsp**) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

** Cook to a minimum internal temperature of 160°F.