

## Boneless Pork Chop Marsala with Wild Mushrooms and Sautéed Spinach

Serves 4-6

Prep Time: 15 Minutes

Cook Time: 20 Minutes

### **Ingredients**

Boneless Pork Chops 4oz Medallions	8 each
Dredge	1 Cup
Yellow Onions Sliced	2 each
Garlic Sliced	4 Cloves
Mixed Wild Mushrooms	8 oz.
Vegetable Oil	2 Tbsp.
Salt	1 Tbsp.
Ground Black Pepper	1 Tbsp.
Marsala Wine	1 Cup
Pork Stock (or Chicken Stock)	2 Cups
Unsalted Butter	4 Tbsp.

### **Sautéed Spinach**

Baby Spinach	1 Pound
Shallots Minced	4 Tbsp.
Garlic Chopped	1 Tbsp.
Olive Oil	1 Tbsp.

### **Dredge Yields 1 Cup**

#### **Ingredients**

All Purpose Flour	1 Cup
Corn Starch	¼ Cup
Salt	1 tsp
Pepper	¼ tsp.
Onion Powder	1 tsp
Garlic Powder	1 tsp.
Cayenne	¼ tsp

#### **Method**

Combine all ingredients, then transfer to an air tight container until ready to use.

### **Sautéed Spinach Method**

Warm a large 12-inch sauté pan over medium heat with olive oil. Add chopped garlic and cook until aromatic and lightly golden brown (about 1 minute). Add Minced shallots and cook until soft. Place ½ of raw spinach directly into the sauté pan with garlic and shallots (not to overcrowd the pan) and cook stirring frequently. Once the spinach has wilted (about 2 minutes) add the remaining spinach and finishing cooking. Season with salt and fresh squeeze lemon juice and serve.

## **Boneless Pork Chop Marsala Method**

Dredge the Boneless Pork Chop Medallions in the dredge to evenly coat them. Warm a large 12-inch sauté pan over medium high heat with vegetable oil and when it begins to smoke gently place 4 of the dredged pork chop medallions and cook for 2 minutes until they are golden brown then flip and cook an additional 2 minutes. Remove from the pan and reserve. Repeat the process with the remaining 4 pork chop medallions.

Once all the Pork Chop Medallions have been browned and removed from the pan, in the remaining oil add sliced garlic and cook until aromatic and lightly golden brown (about 30 seconds). Then add sliced onions and cook until soft and translucent (about 15 Minutes). Once the onions are soft remove from the pan, and warm an additional Tbsp. of vegetable oil until smoking and brown off the mushrooms. Once the mushrooms are cooked return the onions to the pan and deglaze with Marsala wine and cook down by half. Add Chicken stock, butter and return the pork chop medallions to the liquid and finish cooking in the sauce until the internal temperature reaches 145 degrees.

Plate the boneless pork chops with the sautéed spinach and a generous amount of the onions, mushrooms and sauce, and serve.