



# Spice-Rubbed Pork Chop with Garlicky Bacon, Kale & Mushroom Sauté

30 minutes | 2 servings

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## Grab ingredients

4 slices	bacon
2 cloves	garlic
1 bunch	kale
2	pork chops, bone-in
½ lb	white mushrooms
	black pepper
	cumin, ground
	salt
	turmeric, ground

## Cook & enjoy

- 1 Preheat a skillet over medium-high heat.
- 2 Once the skillet is hot, add bacon and cook until crispy, 3-5 minutes per side. Remove to a paper towel-lined plate, leaving the drippings in the skillet.  
4 slices bacon
- 3 Meanwhile, preheat the broiler to high and position rack about 6 inches from the top.
- 4 Place spices in a small bowl and stir to combine the spice rub.  
½ tsp cumin, ground  
½ tsp salt  
¼ tsp black pepper  
¼ tsp turmeric, ground
- 5 Pat pork chops dry with paper towels and place on a broiler pan; season with spice rub on both sides. (Reserve bowl for later use.)  
2 pork chops, bone-in
- 6 Place pork chops in the oven and broil, flipping halfway through, until chops are no longer pink in the center and are browned at the edges, 12-14 minutes, or until they reach an internal temperature of 145°F. Remove from the oven and let rest for 5 minutes.
- 7 Meanwhile, wash, dry, and thinly slice mushrooms; place in the reserved bowl and set aside.  
½ lb white mushrooms
- 8 Peel and thinly slice garlic.  
2 cloves garlic
- 9 Return skillet (with bacon drippings) to medium heat. Once the skillet is hot, add mushrooms and garlic; cook, stirring occasionally, until mushrooms are soft and golden, 6-7 minutes.
- 10 While the mushrooms are cooking, wash and dry kale. Fold leaves in half lengthwise and slice off the stems; chop or tear leaves into bite-sized pieces.  
1 bunch kale

11 When the mushrooms are done, add kale, water, salt, and pepper to the skillet; stir to combine and cover. Cook until the kale is wilted and tender, 1-2 minutes; remove from heat.

2 tbsp water

1/4 tsp salt

1/4 tsp black pepper

12 Meanwhile, chop or crumble bacon into pieces.

13 Add bacon to the skillet with the veggies and stir to combine.

14 To serve, divide pork chops and veggie sauté between plates. Enjoy!