

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
¼ tsp salt
¼ 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!