



In your box

- 3 oz. Peas
- 1 tsp. Frank's Red Hot Sauce
- 1 tsp. Seasoned Salt Blend
- 1 oz. Grated Parmesan
- 4 tsp. Chicken Demi-Glace Concentrate
- 1 oz. Sour Cream
- 4 oz. Cremini Mushrooms
- 2 Zucchini
- .6 oz. Butter

Customize It Options

- 12 oz. Boneless Pork Chops
- 12 oz. Filets Mignon
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. Duroc Boneless Pork Chops

*Contains: milk

You will need

- Olive Oil, Pepper
- 2 Medium Non-Stick Pans

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Pork Chop with Mushroom Gravy

and sautéed zucchini and peas

NUTRITION per serving—Calories: 592, Carbohydrates: 19g, Sugar: 9g, Fiber: 4g, Protein: 49g, Sodium: 1565mg, Fat: 35g, Saturated Fat: 13g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **seasoned salt, butter**

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork in Steps 1 and 2, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **ribeye**, follow same instructions as pork in Steps 1 and 2, cooking until steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **filets mignon**, follow same instructions as chicken in Steps 1 and 2, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest, 3 minutes.



1. Prepare the Ingredients

- Trim **zucchini** ends, quarter lengthwise, and cut into ½" slices.
- Slice **mushrooms** into ¼" slices.
- Pat **pork chops** dry, and season both sides with half the **seasoned salt** (reserve remaining for vegetables) and a pinch of **pepper**.



2. Cook the Pork Chops

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Place **pork chops** in hot pan and cook until golden brown and chops reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Remove pork chops to a plate and tent with foil. Rest, 3 minutes. Reserve pan; no need to wipe clean.
- While pork chops cook, start vegetables.



3. Start the Vegetables

- Place another medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **zucchini** to hot pan and cook undisturbed until browned on one side, 2-3 minutes.
- Stir in remaining **seasoned salt**, then cook undisturbed again until browned on second side, 2-3 minutes.



4. Finish the Vegetables

- Add **peas**, half the **butter** (reserve remaining for gravy), and 1 tsp. **water** to hot pan. Stir occasionally until peas are warmed through and butter is melted, 1-2 minutes.
- Remove from burner. Cover pan and set aside.



5. Make Gravy and Finish Dish

- Return pan used to cook pork chops to medium heat and add 2 tsp. **olive oil**. Add **mushrooms** to hot pan and cook undisturbed until browned, 5-7 minutes, stirring once halfway through.
- Stir in **demi-glace**, 2 Tbsp. **water**, and remaining **butter** until combined and butter is melted, 30-60 seconds.
- Remove from burner and stir in **sour cream** and **hot sauce** (to taste) until combined. *If too thick, stir in additional water, ½ tsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card, topping **pork chops** with gravy and **vegetables** with **cheese**. Bon appétit!