



**In your box**

- .6 oz. Butter
- 8 oz. Carrot
- 3 Thyme Sprigs
- 4 tsp. Beef Demi-Glace
- 3 oz. Pearl Onions
- 12 oz. Yukon Potatoes
- 1 tsp. Seasoned Salt Blend
- 2 oz. Sour Cream
- 2 Green Onions

**Customize It Options**

- 16 oz. Bone-in Pork Chops
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 12 oz. Sirloin Steaks
- 14 oz. Duroc Boneless Pork Chops
- 13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk

**You will need**

Olive Oil, Salt, Pepper, Cooking Spray  
Colander, Medium Non-Stick Pan, Baking Sheet, Medium Pot

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Classic Meal Kit



# Pot Roast Bone-In Pork Chop and Pearl Onion Demi

with thyme carrots and mashed potatoes

NUTRITION per serving—Calories: 682, Carbohydrates: 50g, Sugar: 11g, Fiber: 6g, Protein: 57g, Sodium: 1602mg, Fat: 28g, Saturated Fat: 11g  
 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  
**40-50 min.**

Cook Within  
**6 days**

Difficulty Level  
**Intermediate**

Spice Level  
**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **butter, green onions, seasoning blend**

### Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork chops in Steps 3 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, follow same instructions as pork chops in Steps 3 and 4, cooking until steak reaches minimum internal temperature, 5-7 minutes per side.
- If using **boneless pork chops**, follow same instructions as bone-in pork chops in Steps 3 and 4, cooking until pork reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY strip steak**, follow same instructions as pork chops in Steps 3 and 4, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Halve to serve.



### 1. Make the Mashed Potatoes

- Peel and cut **potatoes** into evenly-sized large chunks. Bring a medium pot with potato chunks covered by **water** to a boil. Cook until fork-tender, 14-18 minutes.
- Reserve 1 cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **sour cream**, half the **butter** (reserve remaining for sauce), **white portions of green onions** (prepared in a later step), half the **seasoning blend** (reserve remaining for carrot), and 2 Tbsp. reserved potato cooking water. Mash until smooth. *If too dry, add additional potato cooking water, 1 Tbsp. at a time, until desired consistency is reached. Cover and set aside.*
- While potatoes boil, roast carrot.



### 2. Roast the Carrot

- Peel, trim, and cut **carrot** into ¼" slices on an angle.
- Place carrot slices on prepared baking sheet and toss with 1 tsp. **olive oil** and remaining **seasoning blend**.
- Spread into a single layer and roast until fork-tender, 15-17 minutes.
- Toss roasted carrot with **thyme** (prepared in a later step). *Baking sheet will be hot! Use a utensil.*
- While carrot roasts, prepare ingredients.



### 3. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Stem and mince **thyme**.
- Pat **pork chops** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



### 4. 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. Reserve pan; no need to wipe clean.



### 5. Make Sauce and Finish Dish

- Return pan used cook pork to medium heat and add 1 tsp. **olive oil**. Add **pearl onions** to hot pan and stir occasionally until warmed through, 1-2 minutes.
- Add **demi-glace** and bring to a simmer.
- Once simmering, remove from burner and stir in remaining **butter** until melted. *If too thick, add water, 1 tsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card, spooning sauce on **pork** and topping **mashed potatoes** with **green portions of green onions**. Bon appétit!