



In your box

- 1 ½ oz. Apple Butter
- .3 oz. Butter
- 1 Shallot
- 1 oz. Crumbled Bacon
- 2 Garlic Cloves
- 1 Red Bell Pepper
- ½ tsp. Garlic Salt
- 8 oz. Green Beans

Customize It Options

- 12 oz. Boneless Pork Chops
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 14 oz. Duroc Boneless Pork Chops
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan,
- Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Pork Chop with Apple-Bacon-Shallot Jam and buttered green beans and red bell pepper

NUTRITION per serving—Calories: 574, Carbohydrates: 26g, Sugar: 16g, Fiber: 5g, Protein: 46g, Sodium: 1457mg, Fat: 35g, Saturated Fat: 10g
 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

25-35 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



1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into ¼" strips.
- Trim ends off **green beans**.
- Peel and halve **shallot**. Slice thinly.
- Mince **garlic**.
- Pat **pork chops** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **green beans, red bell pepper, garlic**, and a pinch of **salt** and **pepper** to hot pan. Stir often until green beans and red bell pepper are lightly browned, 3-4 minutes.
- Add **garlic salt** and ½ cup **water**. Cover, and cook until green beans are tender, 4-5 minutes.
- Stir in **plain butter** until melted. Remove from burner.
- While vegetables cook, sear pork chops.

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork in Steps 1 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY strip steak**, follow same instructions as pork in Steps 1 and 3, cooking until strip steak reaches a minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.



3. Cook the Pork Chops

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **pork chops** to hot pan and cook until golden brown and pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Transfer pork chops to a plate and tent with foil. Rest, 3 minutes. Keep pan over burner and increase heat to medium-high.



4. Make the Apple-Bacon-Shallot Jam

- Add 1 tsp. **olive oil, shallot**, and **bacon** to hot pan. Stir often until shallot is tender, 2-3 minutes.
- Add ¼ cup **water, apple butter**, and a pinch of **salt**. Bring to a boil.
- Once boiling, stir occasionally until liquid is reduced by half, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **pork chops** with **apple-butter-shallot jam**. Bon appétit!