



In your box

- 2 Garlic Cloves
- 4 oz. Cremini Mushrooms
- 1 Rosemary Sprig
- 2 tsp. Chicken Demi-Glace Concentrate
- 1 oz. Marsala Cooking Wine
- .3 oz. Butter
- 12 oz. Green Beans
- 1 ½ tsp. Pot Roast Seasoning

Customize It Options

- 12 oz. Boneless Pork Chops
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 oz. 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



Marsala Mushroom Smothered Pork Chop

with rosemary-scented green beans

NUTRITION per serving—Calories: 428, Carbohydrates: 19g, Sugar: 7g, Fiber: 5g, Protein: 42g, Sodium: 1189mg, Fat: 23g, Saturated Fat: 7g
 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	Cook Within	Difficulty Level	Spice Level
25-35 min.	6 days	Intermediate	Not Spicy

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: **garlic**



1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Trim ends off **green beans**.
- Mince **garlic**.
- Pat **pork chops** dry, and season both sides with **seasoning blend**, ¼ tsp. **salt**, 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**.
- 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.
- *If seasoning starts to burn, lower heat.*
- Transfer pork to a plate and tent with foil. Rest, 3 minutes. Reserve pan; no need to wipe clean.
- While pork chops cook, cook green beans.

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 undisturbed until browned and steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.



3. Cook the Green Beans

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add half the **garlic** (reserve remaining for sauce) to hot pan and cook until aromatic, 30-60 seconds.
- Stir in **green beans**, **rosemary sprig**, ¼ tsp. **salt**, and a pinch of **pepper** until coated with oil.
- Add 2 Tbsp. **water**, cover, and reduce heat to medium. Stir occasionally until green beans are tender, 8-10 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Remove from burner.



4. Make the Sauce

- Return pan used to cook pork chops to medium-high heat and add 1 tsp. **olive oil**. Add **mushrooms**, remaining **garlic**, and a pinch of **salt** to hot pan. Stir occasionally until lightly browned, 3-4 minutes.
- Add **marsala wine** and cook until mostly evaporated, 30-60 seconds.
- Stir in **demi-glace**, ¼ cup **water**, and **any accumulated juices from resting pork**. Bring to a boil.
- Once boiling, remove from burner. Stir in **butter**.



5. Finish the Dish

- Plate dish as pictured on front of card, pouring **sauce** over **pork chops** and discarding **rosemary sprig** from **green beans**. Bon appétit!