





French Onion-Crusted Pork Chop

with green beans almondine

NUTRITION per serving-Calories: 608, Carbohydrates: 16g, Sugar: 7g, Fiber: 6g, Protein: 46g, Sodium: 1257mg, Fat: 41g, Saturated Fat: 14g 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

30-40 min. 6 days Intermediate

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Ingredient(s) used more than once: Swiss cheese



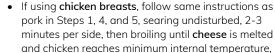
1. Prepare the Ingredients

- Trim ends off green beans.
- Peel and thinly slice shallot.
- Pat pork chops dry, and season both sides with half the onion salt (reserve remaining for green beans) and a pinch of pepper.



2. Make the Topping

- Place a large non-stick pan over medium heat with 1 tsp. olive
- Add **shallot** to hot pan and stir occasionally until golden brown, 8-10 minutes.
- Remove from burner. Transfer shallot to a mixing bowl and add cream cheese, half the Swiss cheese (reserve remaining for topping) and a pinch of salt. Stir until combined, then set aside. Wipe pan clean and reserve.



Customize It Instructions

3-5 minutes.



3. Cook the Green Beans

- Return pan used to cook shallot to medium-high heat and add 2 tsp. olive oil. Add green beans and cook undisturbed, 1 minute.
- Add ¼ cup water, remaining onion salt, and a pinch of pepper. Cover, and cook until tender, 6-8 minutes.
- Uncover, and stir in butter and almonds until butter is melted.
- Remove from burner.
- While green beans cook, sear pork chops.



4. Start the Pork Chops

- Place a medium oven-safe non-stick pan over medium-high
- Add 1 tsp. olive oil and pork chops to hot pan. Cook undisturbed until lightly browned, 2-3 minutes per side.
- If pan becomes dry, add more oil if desired.
- Remove from burner. Pork chops will finish cooking in a later step.



5. Finish Pork Chops and Finish Dish

- Top pork chops evenly with topping and remaining Swiss
- Place pan under hot broiler. Broil until cheese is melted and bubbling and pork chops reach a minimum internal temperature of 145 degrees, 2-3 minutes.
- Don't text and broil! Keep an eye on the broiler as cheese may burn easily. Using an oven mitt, remove pan from broiler. Rest pork, 3 minutes.
- Plate dish as pictured on front of card. Bon appétit!

