



### In your box

- 4 oz. Cremini Mushrooms
- ½ tsp. Coarse Black Pepper
- ¾ oz. Roasted Garlic & Herb Butter
- ½ tsp. Garlic Salt
- 8 oz. Green Beans
- 6 Chive Sprigs
- 2 tsp. Chicken Demi-Glace Concentrate
- ¼ oz. Flour
- 1 oz. Caramelized Onion Jam

### Customize It Options

- 12 oz. Pork Tenderloin Medallions
- 12 oz. Filets Mignon
- 12 oz. Mahi-Mahi Fillets
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops

\*Contains: milk, wheat

### You will need

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

### Minimum Internal Protein Temperature

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

15 Minute Meal Kit



# Pork Medallions and Sweet Onion Peppercorn Gravy

with garlic butter green beans and mushrooms

NUTRITION per serving—Calories: 455, Carbohydrates: 22g, Sugar: 10g, Fiber: 5g, Protein: 41g, Sodium: 1499mg, Fat: 23g, Saturated Fat: 8g  
 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

15 min.

Cook Within

4 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

### Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork medallions in Step 1, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon**, follow same instructions as pork medallions in Step 1, cooking until filets reach minimum internal temperature, 5-8 minutes per side. Rest, 3 minutes.
- If using **pork chops**, follow same instructions as pork medallions in Step 1, cooking until pork reaches minimum internal temperature, 5-7 minutes per side. Rest, 3 minutes.
- If using **mahi-mahi**, pat dry, halve, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as pork medallions in Step 1, cooking until mahi-mahi reaches minimum internal temperature, 3-5 minutes per side.



#### 1. Cook the Pork

- Pat **pork medallions** dry, and season all over with ¼ tsp. **salt** and a pinch of **pepper**.
- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add pork medallions to hot pan and cook until lightly browned and pork reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- Remove from burner. Transfer pork to a plate. Rest, 3 minutes. Wipe pan clean and reserve.
- While pork cooks, start green beans.



#### 2. Cook the Vegetables

- Cut **mushrooms** into ¼" slices. Mince **chives**.
- Place another medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **green beans**, mushrooms, **garlic salt**, and 1 Tbsp. **water**. Stir to combine.
- Cover, and cook undisturbed until green beans are tender, 7-9 minutes, stirring once halfway through.
- *If green beans need more time, add 1 Tbsp. water and stir occasionally, 1-3 minutes.*
- Remove from burner and stir in **garlic and herb butter** and a pinch of **salt** and **pepper**. Cover and set aside.



#### 3. Make the Gravy

- Return pan used to cook pork to medium heat with 1 tsp. **olive oil**.
- Add **flour** to hot pan and stir constantly until a batter-like consistency forms.
- Add ½ cup **water**, **chicken demi-glace**, **coarse black pepper**, **onion jam**, and a pinch of **salt** and **pepper**. Bring to a simmer, while stirring often.
- Once simmering, stir often until slightly thickened, 1-2 minutes.
- *If too thick, add water, 1 Tbsp. at a time, until desired consistency is reached. Remove from burner.*



#### 4. Finish the Dish

- Plate dish as pictured on front of card, topping **pork medallions** with **gravy** and **chives**. Bon appétit!