



In your box

- 2 oz. Marsala Cooking Wine
- 2 Garlic Cloves
- 2 Zucchini
- .6 oz. Butter
- 2 Tbsp. Fig Spread
- 1 tsp. Seasoned Salt Blend
- 3 oz. Corn Kernels

Customize It Options

- 12 oz. Boneless Pork Chops
- 14 oz. Duroc Boneless Pork Chops
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. Ahi Tuna Steaks
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)

*Contains: milk

You will need

- Olive Oil, Salt
- 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 Fig Pork Chop

with zucchini and corn

NUTRITION per serving—Calories: 574, Carbohydrates: 32g, Sugar: 18g, Fiber: 3g, Protein: 40g, Sodium: 1251mg, Fat: 31g, 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

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 **NY strip steak**, follow same instructions as pork in Steps 1 and 2, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **ahi tuna**, follow same instructions as pork in Steps 1 and 2, cooking until tuna reaches minimum internal temperature, 4-5 minutes per side. *Tuna is often enjoyed medium-rare (pink in the middle). For medium-rare, cook 1-2 minutes per side. Consuming raw or undercooked tuna may increase your risk for food-borne illness.*



1. Prepare the Ingredients

- Trim **zucchini** ends and cut into ¼" rounds on an angle.
- Mince **garlic**.
- Pat **pork chops** dry, and season both sides with ¼ tsp. **salt**.



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 chops reach a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- Remove pork chops from pan and tent with foil. Rest, 3 minutes. Reserve pan; no need to wipe clean.
- While pork chops cook, start vegetables.



3. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **zucchini** to hot pan and stir occasionally until beginning to soften, 4-5 minutes.
- Add **garlic**, **corn**, and **seasoned salt**. Stir often until aromatic and warmed through, 2-3 minutes.
- Remove from burner.



4. Make the Sauce

- Return pan used to cook pork chops to medium heat. Add **wine** to hot pan and cook until liquid is reduced by half, 1-2 minutes.
- Stir in **fig spread** until combined.
- Remove from burner. Swirl in **butter**.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **pork chops** with **sauce**. Bon appétit!