



In your box

1 Shallot
6 oz. Sliced Cremini Mushrooms
10 oz. Mashed Potatoes
¼ tsp. Red Pepper Flakes
¼ oz. Flour
½ fl. oz. Red Wine Vinegar
.3 oz. Butter
½ tsp. Garlic Pepper
4 tsp. Chicken Demi-Glace Concentrate

Customize It Options

10 oz. Sliced Pork
12 oz. Sirloin Steaks
12 oz. Boneless Skinless Chicken Breasts
12 oz. Filets Mignon
20 oz. Double Portion Sliced Pork

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

Olive Oil, Salt, Pepper

Medium Non-Stick Pan,
Microwave-Safe Bowl, Large
Non-Stick Pan

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

15 Minute Meal Kit



Smothered Sliced Pork

with mushroom gravy and mashed potatoes

NUTRITION per serving—Calories: 620, Carbohydrates: 40g, Sugar: 8g, Fiber: 5g, Protein: 45g, Sodium: 1270mg, Fat: 32g, Saturated Fat: 12g
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

Easy

Spice Level

Mild

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 **20 oz. sliced pork**, follow same instructions as 10 oz. sliced pork, working in batches if necessary.
- If using **filets mignon**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as sliced pork in Step 1, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.
- If using **chicken breasts**, pat dry and season both sides with a pinch of salt and pepper. Follow same instructions as sliced pork in Step 1, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, pat dry and season both sides with a pinch of salt and pepper. Follow same instructions as sliced pork in Step 1, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



1. Cook the Pork

- Separate **sliced pork** into a single layer, pat dry, and season all over with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add sliced pork to hot pan. Stir occasionally until no pink remains and pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes.
- Remove from burner. Rest, 3 minutes. Once cool enough to handle, transfer to a clean cutting board and coarsely chop.
- While pork cooks, prepare ingredients and make sauce.



3. Cook Vegetables and Make Sauce

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms**, **shallot**, and a pinch of **salt** to hot pan. Stir occasionally until mushrooms are tender, 5-7 minutes.
- Add **butter** and let melt.
- Add **flour** and stir until no dry flour remains.
- Add $\frac{3}{4}$ cup **water**, **vinegar**, **demi-glaze**, and **seasoning blend**. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 4-5 minutes.
- Stir in **pork** until combined. Remove from burner.



2. Prepare the Ingredients

- Peel and halve **shallot**. Slice thinly.



4. Heat Potatoes and Finish Dish

- Place **mashed potatoes** in a microwave-safe bowl. Microwave until warmed through, 2-3 minutes.
- Plate dish as pictured on front of card, topping potatoes with **pork mixture** and garnishing with **red pepper flakes** (to taste). Bon appétit!