



In your box

- ½ tsp. Seasoned Salt Blend
- .6 oz. Butter
- 3 Thyme Sprigs
- 4 tsp. Beef Flavor Demi-Glace Concentrate
- 12 oz. Yukon Potatoes
- 2 oz. Sour Cream
- 8 oz. Carrot
- 1 Shallot
- 2 Green Onions

Customize It Options

- 12 oz. Boneless Pork Chops
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 12 oz. Mahi-Mahi Fillets
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Colander, Medium Non-Stick Pan, Baking Sheet, Medium Pot

Minimum Internal Protein Temperature

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

Classic Meal Kit



Shallot-Demi Boneless Pork Chop

with thyme carrots and mashed potatoes

NUTRITION per serving—Calories: 660, Carbohydrates: 51g, Sugar: 11g, Fiber: 6g, Protein: 43g, Sodium: 1080mg, Fat: 31g, Saturated Fat: 13g
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

40-50 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
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **butter, green onions, seasoning blend**

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork chops in Steps 1 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **ribeye**, follow same instructions as pork chops in Steps 1 and 4, cooking until browned and steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **NY strip steak**, follow same instructions as pork chops in Steps 1 and 4, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **mahi-mahi**, pat dry, halve, and season with ¼ tsp. **salt** and a pinch of **pepper**. Follow same instructions as pork chops in Step 4, cooking until mahi-mahi reaches minimum internal temperature, 3-4 minutes per side.



1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Peel and cut **potatoes** into evenly-sized large chunks.
- Stem and mince **thyme**.
- Peel, trim, and cut **carrot** on an angle into ¼" slices.
- Peel and halve **shallot**. Slice thinly.
- Pat **pork chops** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2. Make the Mashed Potatoes

- Bring a medium pot with **potato chunks** covered by **water** to a boil. Cook until fork-tender, 14-18 minutes.
- Reserve 1 cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **sour cream**, half the **butter** (reserve remaining for sauce), **white portions of green onions**, half the **seasoning blend** (reserve remaining for carrot), and 2 Tbsp. reserved potato cooking water. Mash until smooth. *If too dry, add additional potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.
- While potatoes boil, roast carrot.



3. Roast the Carrot

- Place **carrot slices** on prepared baking sheet and toss with 1 tsp. **olive oil** and remaining **seasoning blend**.
- Spread into a single layer and roast until fork-tender, 15-17 minutes.
- Toss roasted carrot with **thyme**. *Baking sheet will be hot! Use a utensil.*
- While carrot roasts, cook pork chops.



4. Cook the Pork Chops

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Place **pork chops** in hot pan and cook until golden brown and chops reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- Remove pork chops to a plate and tent with foil. Rest, 3 minutes. Reserve pan; no need to wipe clean.



5. Make Sauce and Finish Dish

- Return pan used cook pork to medium heat and add 1 tsp. **olive oil**. Add **shallot** to hot pan and stir occasionally until tender, 3-4 minutes.
- Add **demi-glace** and 2 Tbsp. **water**. Bring to a simmer.
- Once simmering, remove from burner and stir in remaining **butter** until melted. *If too thick, add water, 1 tsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card, spooning sauce on **pork** and topping **mashed potatoes** with **green portions of green onions**. Bon appétit!