



In your box

- 1 oz. Shredded Swiss Cheese
- ¾ oz. Roasted Garlic & Herb Butter
- 1 Shallot
- 1 oz. Light Cream Cheese
- 1 tsp. Onion Salt
- 8 oz. Green Beans
- ½ oz. Sliced Almonds

Customize It Options

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

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

Mixing Bowl,
Medium Oven-Safe 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	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



French Onion Pork Chop

with green beans almondine

NUTRITION per serving—Calories: 590, Carbohydrates: 17g, Sugar: 7g, Fiber: 6g, Protein: 46g, Sodium: 1280mg, Fat: 38g, Saturated Fat: 15g
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

30-40 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 the broiler
- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **onion salt**, **Swiss cheese**



Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork chops in Steps 1, 4, and 5, searing until browned, 2-3 minutes per side, adding **topping**, and broiling until chicken reaches minimum internal temperature, 2-3 minutes.
- If using **NY strip steak**, follow same instructions as pork chops in Steps 1, 4, and 5, searing until browned, 2-3 minutes per side, adding topping, and broiling until steak reaches minimum internal temperature, 4-5 minutes. Rest, 3 minutes. Halve to serve.

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 oil**.
- 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 softened **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.



3. Cook the Green Beans

- Return pan used to cook shallot to medium-high heat and add 2 tsp. **olive oil**. Add **green beans** to hot pan 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.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 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 heat.
- 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 additional 1 tsp. olive oil.*
- 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 cheese**.
- 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.*
- Remove from broiler. *Pan handle will be hot! Use an oven mitt.* Rest, 3 minutes.
- Plate dish as pictured on front of card. Bon appétit!