



In your box

- 1 tsp. Seasoned Salt Blend
- .6 oz. Butter
- 4 fl. oz. Cream Sauce Base
- 2 oz. Dark Brown Sherry Cooking Wine
- 2 Zucchini
- ¼ oz. Brined Green Peppercorns
- 2 tsp. Chicken Demi-Glace Concentrate

Customize It Options

- 12 oz. Pork Tenderloin Medallions
- 14 oz. Duroc Boneless Pork Chops
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 12 oz. Mahi-Mahi Fillets
- 12 oz. Boneless Pork Chops

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, Wire-Mesh Strainer, 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



Pork Tenderloin Medallions with French Green Peppercorn Sauce and zucchini

NUTRITION per serving—Calories: 540, Carbohydrates: 12g, Sugar: 7g, Fiber: 2g, Protein: 39g, Sodium: 1720mg, Fat: 33g, 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

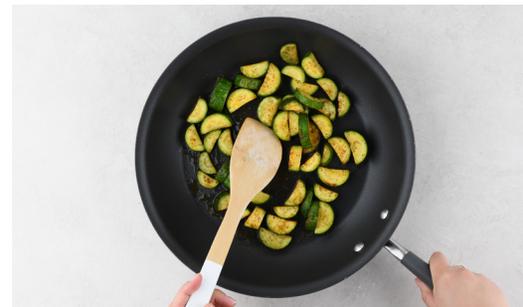
Customize It Instructions

- If using **mah-mahi**, pat dry, halve, and season with a pinch of **salt**. Follow same instructions as pork medallions in Step 1, cooking until fish reaches minimum internal temperature, 3-4 minutes per side.
- 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 **ribeye**, follow same instructions as pork medallions in Step 1, cooking until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.



1. Cook the Pork Medallions

- Pat **pork medallions** dry and season all over with a pinch of **salt**.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add pork medallions to hot pan and cook until pork reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- *Pork thickness can vary; if you receive a thinner medallion, we recommend checking for doneness sooner.* Remove from burner. Transfer medallions to a plate. Reserve pan; no need to wipe clean.
- While pork cooks, cook zucchini.



2. Cook the Zucchini

- Trim **zucchini** ends, halve lengthwise, and cut into ½" half-moons.
- 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 tender, 5-6 minutes.
- Stir in **seasoning blend** and remove from burner.



3. Make the Sauce

- Drain **green peppercorns** in a wire-mesh strainer and rinse.
- Return pan used to sear pork to medium heat. Add **wine** and bring to a boil. *Adding alcohol to a hot pan may cause some flames; use caution.*
- Once boiling, cook until liquid has reduced by half, 2-3 minutes.
- Stir in **cream base**, **demi-glace**, and ¼ tsp. **pepper**. Return to a boil. Once boiling, stir constantly until creamy, 1-2 minutes.
- Remove from burner and stir in **butter** and peppercorns.



4. Finish the Dish

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