



Classic Meal Kit



Pork Chop and Apple-Bacon-Shallot Jam

with buttered green beans and red bell pepper

NUTRITION per serving—Calories: 570, Carbohydrates: 26g, Sugar: 16g, Fiber: 5g, Protein: 46g, Sodium: 1450mg, Fat: 35g, 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

In your box

1 oz. Crumbled Bacon

1 tsp. Garlic Salt

.3 oz. Butter

8 oz. Green Beans

1½ oz. Apple Butter

1 Shallot

2 Garlic Cloves

1 Red Bell Pepper

Customize It Options

12 oz. Boneless Pork Chops

13½ oz. Organic Boneless Skinless Chicken Breasts

12 oz. Sirloin Steaks

14 oz. Duroc 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, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

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 chops in Steps 1 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, follow same instructions as pork chops in Steps 1 and 3, 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. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into $\frac{1}{4}$ " strips.
- Trim ends off **green beans**.
- Peel and halve **shallot**. Slice thinly.
- Mince **garlic**.
- Pat **pork chops** dry, and season both sides with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.



2. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **green beans**, **red bell pepper**, **garlic**, and a pinch of **salt** and **pepper** to hot pan. Stir often until vegetables are lightly browned, 3-4 minutes.
- Add **garlic salt** and $\frac{1}{3}$ cup **water**. Cover, and cook until green beans are tender, 4-5 minutes.
- Stir in **plain butter** until melted. Remove from burner.
- While vegetables cook, cook pork chops.



3. Cook the Pork Chops

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **pork chops** to hot pan and cook until golden brown and pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- Transfer pork chops to a plate and tent with foil. Rest, 3 minutes. Keep pan over burner and increase heat to medium-high.



4. Make the Apple-Bacon-Shallot Jam

- Add 1 tsp. **olive oil**, **shallot**, and **bacon** to hot pan. Stir often until shallot is tender, 2-3 minutes.
- Add $\frac{1}{4}$ cup **water**, **apple butter**, and a pinch of **salt**. Bring to a boil.
- Once boiling, stir occasionally until liquid is reduced by half, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **pork chops** with **apple-butter-shallot jam**. Bon appétit!