



In your box

- 4 fl. oz. Cream Sauce Base
- 1 tsp. Coarse Black Pepper
- ¼ oz. Dijon Mustard
- 4 oz. Grape Tomatoes
- 2 Garlic Cloves
- 6 oz. Trimmed Green Beans
- 1 tsp. Mushroom Seasoning
- 1 oz. Dark Brown Sherry Cooking Wine

Customize It Options

- 12 oz. Boneless Pork Chops
- 12 oz. Salmon Fillets
- 12 oz. Sirloin Steaks
- 10 oz. Ahi Tuna Steaks

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
- Medium 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



Sherry Cream Peppercorn Pork Chop

with green beans and tomatoes

NUTRITION per serving—Calories: 530, Carbohydrates: 15g, Sugar: 7g, Fiber: 4g, Protein: 41g, Sodium: 1380mg, Fat: 34g, 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

20-30 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
- Ingredient(s) used more than once: **mushroom seasoning**, **coarse black pepper**

Customize It Instructions

- If using **salmon**, pat dry and season flesh side with a pinch of **salt** and **coarse black pepper**. Follow same instructions as pork chops in Step 3, cooking, skin-side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using **sirloin steaks**, follow same instructions as pork chops in Step 3, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes.
- If using **ahi tuna**, follow same instructions as pork in Step 3, cooking until tuna reaches minimum internal temperature, 4-5 minutes per side. *Tuna is often enjoyed medium-rare (pink in the middle). For medium-rare, cook 1-2 minutes per side. Consuming raw or undercooked tuna may increase your risk for food-borne illness.*



1. Prepare the Ingredients

- Halve **tomatoes**.
- Mince **garlic**.



2. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **garlic** to hot pan and cook, 30 seconds.
- Add **green beans**, half the **mushroom seasoning** (reserve remaining for sauce), and ¼ tsp. **salt**. Cook, 1 minute.
- Add ¼ cup **water**. Cover, and cook until almost tender, 4-6 minutes. *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Uncover and add **tomatoes** and a pinch of salt. Stir occasionally until tender, 2-3 minutes.
- Remove from burner.
- While vegetables cook, cook pork chops.



3. Cook the Pork Chops

- Pat **pork chops** dry, and season both sides with ¼ tsp. **salt** and half the **coarse black pepper** (reserve remaining for sauce).
- 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 chops reach a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- Remove from burner. Transfer pork chops to a plate. Rest, 3 minutes.
- Reserve pan; no need to wipe clean.



4. Make the Sauce

- Return pan used to cook pork chops to medium heat.
- Add **wine** to hot pan and stir occasionally until reduced by half, 1-2 minutes.
- Add remaining **coarse black pepper**, remaining **mushroom seasoning**, half the **mustard** (taste, and add remaining, if desired), and **cream sauce base**. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

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