



Seared Pork Chop with Dijon Pan Sauce

AND TUSCAN-STYLE GREEN BEANS

Classic



Prep & Cook Time

15-20 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan, Large
Non-Stick Pan

Difficulty Level

EASY

Spice Level

MILD

Ingredients

- 2 tsp. Mirepoix Broth Concentrate
- 8 oz. Tuscan Herb Butter
- 12 oz. Trimmed Green Beans
- 1/2 tsp. Steak Seasoning
- 1/2 oz. Dijon Mustard

Customize It Options

- 12 oz. Boneless Pork Chops
- 16 oz. USDA Choice New York Strip Steak
- 12 oz. Sirloin Steaks
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

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.

View nutritional information at www.homechef.com/18969

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Set **butter** on counter to soften

Customize It Instructions

- If using **whole chicken breasts**, follow same instructions as pork 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 in Steps 1 and 3, cooking until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- If using **NY strip steaks**, follow same instructions as pork in Steps 1 and 3, cooking until browned and steaks reach desired doneness, 7-10 minutes per side for medium/medium well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



1. Prepare the Ingredients

- Pat **pork chops** dry and season both sides with **steak seasoning**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**.



2. Cook the Green Beans

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **green beans** to hot pan and cook, 1 minute.
- Add $\frac{1}{4}$ cup **water**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Cover, and cook until tender, 5-7 minutes.
- *If green beans need more time, add 2 Tbsp. water, cover, and stir occasionally, 1-3 minutes.*
- Remove from burner. Stir in softened **butter** (to taste) until melted and combined.
- While green beans cook, continue recipe.



4. Make the Pan Sauce

- Return pan used to cook pork chops to medium-high heat and add 1 tsp. **olive oil**.
- Add **mirepoix base**, 2 Tbsp. **water**, and **mustard** to hot pan. Stir constantly until thick enough to coat the back of a spoon, 1-2 minutes.
- *If too thick, add additional water, 1 tsp. at a time and up to 2 Tbsp., until desired consistency is reached.*
- Remove from burner.



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 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 to a plate. Rest, 3 minutes.
- Wipe pan clean and reserve.



5. Finish the Dish

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