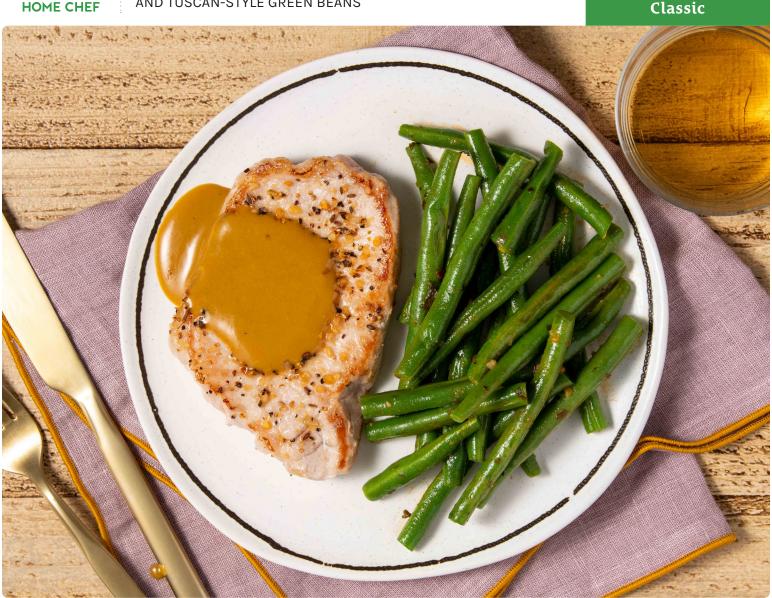


Seared Pork Chop with Dijon Pan Sauce

AND TUSCAN-STYLE GREEN BEANS



Prep & Cook Time	Cook Within		
15-20 MIN	6 DAYS		
Difficulty Level	Spice Level		
EASY	MILD		

You Will Need

Olive Oil, Salt, Pepper 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.

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.

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

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

Share your meal with @realhomechef

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/mediumwell. 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, 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.
- \bullet Add $1\!/\!_4$ cup water, $1\!/\!_4$ 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
- 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!

