



# Crispy Marsala Pork Chop

WITH SMASHED RED POTATOES

Classic



### Prep & Cook Time

35-45 MIN

### Cook Within

6 DAYS

### You Will Need

Olive Oil, Salt, Pepper  
Colander, Medium Non-Stick Pan, Medium Pot

### Ingredients

- 4 oz. Cremini Mushrooms
  - .6 oz. Butter
  - 2 tsp. Chicken Broth Concentrate
  - 2 oz. Crème Fraîche
  - 12 oz. Red Potatoes
  - 2 fl. oz. Marsala Wine
  - 2 Green Onions
  - ½ cup Panko Breadcrumbs
  - 2 Garlic Cloves
- Customize It Options**
- 12 oz. Boneless Pork Chops
  - 12 oz. Boneless Skinless Chicken Breasts
  - 12 oz. Sirloin Steaks

### Difficulty Level

EXPERT

### Spice Level

NOT SPICY

### 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/20033](http://www.homechef.com/20033)

\*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, sesame, 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
- Ingredient(s) used more than once: **butter, green onions**

### Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork in Steps 2 and 3, cooking until browned and chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, follow same instructions as pork in Steps 2 and 3, cooking until browned and 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.*



### 2. Prepare the Ingredients

- Slice **mushrooms** into 1/4"-thick slices.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Mince **garlic**.
- Pat **pork chops** dry and season both sides with 1/4 tsp. **salt** and 1/4 tsp. **pepper**.
- Place **panko** on a plate. Transfer pork to plate with panko and flip until coated on both sides, pressing gently to adhere. Rest, 5 minutes.



### 4. Make the Sauce

- Return pan used to cook pork chops to medium heat.
- Add 1 tsp. **olive oil**, **garlic**, and **mushrooms** to hot pan. Stir occasionally until softened, 2-3 minutes.
- Add **wine**, **chicken base**, and a pinch of **pepper**. Bring to a simmer. Once simmering, stir often until liquid is slightly reduced, 2-3 minutes.
- Remove from burner. Stir in remaining **butter** until combined.



### 1. Make the Smashed Potatoes

- Cut **potatoes** into large evenly-sized chunks.
- Bring a medium pot with potato chunks covered by **water** to a boil. Once boiling, cook until fork-tender, 7-10 minutes.
- Remove from burner.
- Reserve 3/4 cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add 1/4 tsp. **salt**, a pinch of **pepper**, **crème fraîche**, half the **butter** (reserve remaining for sauce), and 1/3 cup reserved potato cooking water. Mash until combined and smooth. *If too thick, add remaining potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Stir in **white portions of green onions** (prepared in a later step) and a pinch of salt. Cover and set aside.
- While potatoes boil, continue recipe.



### 3. Cook the Pork Chops

- Place a medium non-stick pan over medium heat and add 1 Tbsp. **olive oil**.
- Add **pork chops** to hot pan and cook until golden-brown and pork reaches 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. Replenish oil after flipping, if necessary.*
- Remove from burner. Transfer pork to a plate and season with a pinch of **salt**. Rest, 3 minutes.
- Wipe pan clean and reserve.
- While pork rests, continue recipe.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **pork** with **sauce** and garnishing with **green portions of green onions**. Bon appétit!