



Pork Chop with Feta Butter

AND RED PEPPER PESTO GREEN BEANS

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

You Will Need

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

Ingredients

1 oz. Feta Cheese Crumbles
.6 oz. Butter
2 Tbsp. Roasted Red Pepper Pesto
12 oz. Trimmed Green Beans
1 tsp. Chimichurri Seasoning

Customize It Options

12 oz. Boneless Pork Chops
16 oz. USDA Choice New York Strip
Steak
12 oz. Sirloin Steaks
12 oz. Salmon Fillets
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/23425

*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
- Set **butter** on counter to soften

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork chops in Step 1, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **salmon fillets**, pat dry and season flesh side with ¼ tsp. **salt** and **chimichurri seasoning**. Follow same instructions as pork chops in Step 1, cooking until salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using **sirloin steaks**, follow same instructions as pork chops in Step 1, 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.*
- If using **NY strip steaks**, follow same instructions as pork chops in Step 1, cooking until steaks reach desired doneness, or 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.*



2. Cook the Green Beans

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **green beans**, 2 Tbsp. **water**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Cover and stir occasionally until tender, 8-10 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Remove from burner and stir in **pesto**.
- While green beans cook, continue recipe.



4. Finish the Dish

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



1. Cook the Pork Chops

- Pat **pork chops** dry and season both sides with ¼ tsp. **salt** and **chimichurri seasoning**.
- 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, 4-6 minutes per side.
- *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- Remove from burner. Rest, 3 minutes.
- While pork chops cook, continue recipe.



3. Make the Feta Butter

- In a mixing bowl, combine softened **butter**, **feta**, and a pinch of **pepper**. Divide mixture into two equally-sized mounds.