

Pork Chop with Feta Butter

AND RED PEPPER PESTO GREEN BEANS **Express**

| Prep & Cook Time | Cook Within | | |
|------------------|-------------|--|--|
| 15 MIN | 4 DAYS | | |
| | | | |
| Difficulty Level | Spice Level | | |
| EASY | NOT SPICY | | |
| | | | |

You Will Need

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

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.

Ingredients

1 oz. Feta Cheese Crumbles .6 oz. Butter

2 Tbsp. Roasted Red Pepper Pesto 12 oz. Trimmed Green Beans

1tsp. 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

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

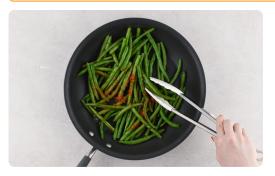
Before You Cook

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 ½ 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/mediumwell. 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.

