



Sherry Cream Peppercorn Pork Chop

WITH GREEN BEANS AND TOMATOES

Meal Kit



Prep & Cook Time

20-30 MIN

Cook Within

6 DAYS

You Will Need

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

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

1 fl. oz. Sherry Wine
6 oz. Trimmed Green Beans
4 fl. oz. Cream Sauce Base
1 tsp. Coarse Black Pepper
4 oz. Grape Tomatoes
2 Garlic Cloves
1 tsp. Mushroom Seasoning
¼ oz. Dijon Mustard

Customize It Options

12 oz. Boneless Pork Chops
12 oz. Filets Mignon
12 oz. Mahi-Mahi 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/23524

*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
- Only half the **mustard** is used in this recipe
- Ingredient(s) used more than once: **mushroom seasoning**, **coarse black pepper**

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork in Step 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon**, follow same instructions as pork in Step 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 **mahi-mahi**, pat dry and halve. Follow same instructions as pork in Step 3, cooking until mahi-mahi reaches minimum internal temperature, 3-4 minutes per side.



1. Prepare the Ingredients

- Halve **tomatoes**.
- Mince **garlic**.



2. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **garlic** to hot pan and cook, 30 seconds.
- Add **green beans**, half the **mushroom seasoning** (reserve remaining for sauce), and ¼ tsp. **salt**. Cook, 1 minute.
- Add ¼ cup **water**. Cover, and cook until almost tender, 4-6 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Uncover and add **tomatoes** and a pinch of salt. Stir occasionally until tender, 2-3 minutes.
- Remove from burner.
- While vegetables cook, continue recipe.



3. Cook the Pork Chops

- Pat **pork chops** dry, and season both sides with ¼ tsp. **salt** and half the **coarse black pepper** (reserve remaining for sauce).
- 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 pork chops reach a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- *Pork thickness can vary; if you receive a thinner pork chop, we recommend checking for doneness sooner.*
- Remove from burner. Transfer pork chops to a plate. Rest, 3 minutes.
- Reserve pan; no need to wipe clean.



4. Make the Sauce

- Return pan used to cook pork chops to medium heat.
- Add **wine** to hot pan and stir occasionally until reduced by half, 1-2 minutes.
- Add remaining **coarse black pepper**, remaining **mushroom seasoning**, half the **mustard** (taste, and add remaining, if desired), and **cream base**. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

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