



Creamed Spinach Pork Chop

WITH BUTTERED CARROTS AND ALMONDS

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

6 DAYS

You Will Need

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

Ingredients

1/2 oz. Shredded Parmesan Cheese
1/2 tsp. Garlic Pepper
2 oz. Cream Cheese
.6 oz. Butter
1/2 tsp. Garlic Salt
1/2 oz. Sliced Almonds
16 oz. Carrot
2 oz. Baby Spinach
2 Garlic Cloves

Customize It Options

12 oz. Boneless Pork Chops
12 oz. Sirloin Steaks
16 oz. USDA Choice New York Strip
Steak
12 oz. Boneless Skinless Chicken
Breasts

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/23551

*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.

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



1. Prepare the Ingredients

- Peel, trim, and cut **carrots** into ¼" slices on an angle.
- Coarsely chop **spinach**.
- Mince **garlic**.

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork chops in Step 2, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks** or **NY strip steak**, follow same instructions as pork chops in Step 2, 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.*



2. Cook the Pork Chops

- Pat **pork chops** dry and season both sides with **garlic pepper** and ¼ tsp. **salt**.
- Place a medium non-stick pan over medium heat and add 1 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 to a plate. Tent with foil. Rest, 3 minutes.
- Wipe pan clean and reserve.
- While pork cooks, continue recipe.



3. Cook the Carrots

- Place a large non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** and **carrots** to hot pan. Stir often until softened, 3-5 minutes.
- Add ¼ cup **water**. Cover and cook until water is mostly evaporated and carrots are tender, 4-6 minutes.
- Uncover and stir in **butter**, **garlic salt**, and a pinch of **pepper**.



4. Make the Creamed Spinach

- Return pan used to cook pork chops to medium heat and add 1 tsp. **olive oil**.
- Add **garlic** to hot pan. Stir occasionally until fragrant and lightly browned, 1-2 minutes.
- Add **spinach**, **cream cheese**, **Parmesan**, ¼ cup **water**, and a pinch of **pepper**. Bring to a simmer.
- Once simmering, stir constantly until slightly thickened, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing **carrots** with **almonds** and topping **pork chops** with **creamed spinach**. Bon appétit!