



# Creamy Garlic Pork Medallions

WITH TRUFFLE MASHED POTATOES

Oven-Ready Plus



**Prep & Cook Time**

25-35 MIN

**Cook Within**

6 DAYS

**You Will Need**

Olive Oil, Salt, Pepper  
Medium Non-Stick Pan,  
Microwave-Safe Bowl

**Ingredients**

- 12 oz. Pork Tenderloin Medallions
- 10 oz. Mashed Potatoes
- .8 oz. Truffle Butter
- 2 oz. Cream Cheese
- 1 tsp. Garlic Pepper
- ½ tsp. Garlic Salt
- 8 oz. Green Beans

**Difficulty Level**

EASY

**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/24632](http://www.homechef.com/24632)

\*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.



### 1. Start the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- In provided tray, combine **green beans** and 1 tsp. **olive oil**.
- Push **green beans** to one side of tray. Add **mashed potatoes** to now-empty side of tray and vigorously stir to combine.
- Bake uncovered in hot oven until green beans are tender, 20-25 minutes.
- While vegetables bake, continue recipe.



### 2. Add the Pork

- Pat **pork medallions** dry and season all over with half the **garlic salt** (reserve remaining for sauce) and a pinch of **pepper**. If you receive a whole pork tenderloin, pat dry and, on a separate cutting board, slice into medallions, 3/4"-thick.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add pork medallions to hot pan and sear until browned on one side, 1-2 minutes.
- Remove from burner.
- After 20-25 minutes, remove tray from oven.
- Add half the **garlic pepper** (reserve remaining for sauce) and 1/4 tsp. **salt** to **green beans**. Gently toss to combine.
- Add half the **cream cheese** (reserve remaining for sauce) and **butter** (to taste) to **mashed potatoes**. Stir vigorously to combine.
- Push green beans and mashed potatoes to one side of tray. Transfer pork, seared-side up, to now-empty side of tray. Tray will be hot! Use a utensil.



### 3. Bake Meal and Make Sauce

- Bake uncovered in hot oven until **pork** reaches a minimum internal temperature of 145 degrees, 8-10 minutes.
- *Pork thickness can vary; if you receive thinner medallions, we recommend checking for doneness sooner.*
- While meal bakes, in a microwave-safe bowl, combine remaining **cream cheese**, remaining **garlic salt** (to taste), 1 Tbsp. **water**, and remaining **garlic pepper**. Cream cheese will melt as sauce heats. Microwave until melted, 20-30 seconds.
- Carefully remove from microwave and stir to combine.
- *If sauce is too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.*
- Carefully remove tray from oven. Rest, 3 minutes.
- Vigorously stir **mashed potatoes** to combine.
- To serve, top pork with sauce. Bon appétit!