



Blue Cheese and Smoked Almond Pork Chop

WITH GLAZED CARROTS AND CHIVES

Meal Kit



Prep & Cook Time

45-55 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl,
Medium Oven-Safe Non-Stick
Pan

Ingredients

6 Chives
16 oz. Carrot
1 oz. Smoked Almonds
1 fl. oz. Honey
1 oz. Blue Cheese Crumbles

Customize It Options

12 oz. Boneless Pork Chops
16 oz. USDA Choice Boneless Ribeye
Steak (1 Steak, Serves 2)
16 oz. USDA Choice New York Strip
Steak
12 oz. Sirloin Steaks
12 oz. Antibiotic-Free Boneless
Skinless Chicken Breasts

Difficulty Level

INTERMEDIATE

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/24905

*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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **chives**

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork chops in Steps 2, 3, and 4, searing on both sides, 2-4 minutes, adding **topping**, then roasting until chicken reaches minimum internal temperature, 8-10 minutes.
- If using **sirloin steak**, follow same instructions as pork chops in Steps 2, 3, and 4, searing on one side, 2-3 minutes, flipping, adding **topping**, then roasting until steaks reach minimum internal temperature, 7-9 minutes. Rest, 3 minutes.
- If using **ribeye**, follow same instructions as pork chops in Steps 2, 3, and 4, searing on one side, 2-3 minutes, flipping, adding **topping**, then roasting until ribeye reaches minimum internal temperature, 12-14 minutes. Rest, 3 minutes. Halve to serve.
- If using **NY strip steak**, follow same instructions as pork chops in Steps 2, 3, and 4, searing on one side, 2-3 minutes, flipping, adding **topping**, then roasting until steaks reach minimum internal temperature, 5-7 minutes. Rest, 3 minutes.



1. Roast the Carrots

- Peel, trim, and cut **carrots** into ½"-thick sticks.
- Place carrots on prepared baking sheet and top with 1 tsp. **olive oil** and ½ tsp. **salt**. Massage oil and salt into carrots, then drizzle with **honey**. Spread into a single layer.
- Roast in hot oven until very tender and lightly charred, 25-30 minutes.
- Carefully remove from oven.
- While carrots roast, continue recipe.



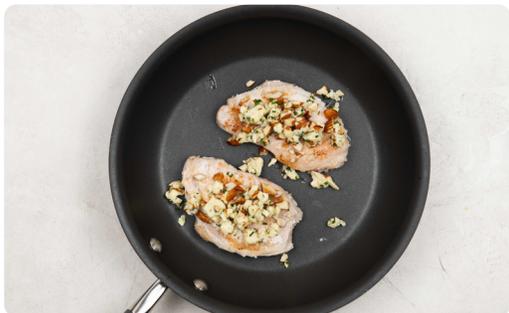
2. Prepare Ingredients and Make Topping

- Coarsely chop **almonds**.
- Mince **chives**.
- Combine **blue cheese** (to taste), almonds, half the chives (reserve remaining for garnish), and ¼ tsp. **salt** in a mixing bowl. Set aside.
- Pat **pork chops** dry and season both sides with a pinch of salt and **pepper**.



3. Sear the Pork Chops

- Place a medium oven-safe non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **pork chops** to hot pan. Sear until well-browned, 1-2 minutes on one side.



4. Roast the Pork Chops

- Flip **pork chops** and add **topping** evenly.
- Transfer pan to hot oven and roast until cheese melts and pork chops reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- *Pork chop thickness may vary. If you receive a thinner pork chop, we recommend checking for doneness sooner.*
- Carefully remove from oven. Transfer pork chops to a plate. Rest, 5 minutes.
- *Pan handle will be hot! Use an oven mitt.*



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with remaining **chives**. Bon appétit!