



Pork Chop Cacciatore

WITH CAULIFLOWER MASH AND ZUCCHINI

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

6 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, Baking Sheet, Medium Pot

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.

Ingredients

1 oz. Crème Fraiche
4 oz. Fire Roasted Diced Tomatoes
.3 oz. Butter
2 tsp. Chicken Broth Concentrate
2 tsp. Mushroom Seasoning
1 Zucchini
1 Yellow Onion
1 tsp. Buttermilk-Dill Seasoning

8 oz. Cauliflower Florets

Customize It Options

12 oz. Boneless Pork Chops

12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

12 oz. Sirloin Steaks

View nutritional information at www.homechef.com/24906

*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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **mushroom seasoning**

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork chops in Steps 2 and 4, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steak**, follow same instructions as pork chops in Steps 2 and 4, cooking until steak reaches 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. Prepare the Ingredients

- Trim **zucchini** ends and slice into 1/2" rounds on an angle.
- Halve and peel **onion**. Slice halves into thin strips.
- Pat **pork chops** dry and season both sides with a pinch of **salt** and **pepper**.



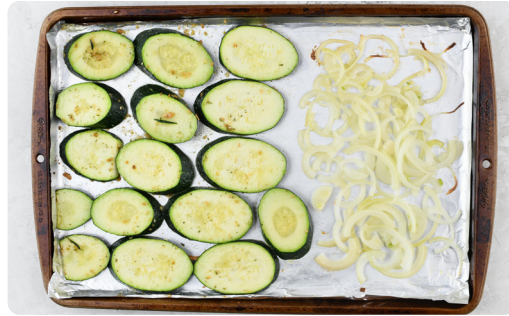
4. Cook the Pork Chops

- 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, 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. Rest, 3 minutes.
- Reserve pan; no need to wipe clean.



1. Prepare the Cauliflower Mash

- Cut **cauliflower** into bite-sized pieces.
- Bring a medium pot with cauliflower, 1/4 cups **water**, and 1/4 tsp. **salt** to a boil over high heat.
- Once boiling, reduce heat to medium-high and stir occasionally until water evaporates completely, 18-20 minutes.
- *Make sure no water is left in pot; remaining water will make mash runny.*
- Remove from burner. Add **crème fraiche** and **butter** and **mash until slightly chunky and combined**. Cover and set aside.
- While cauliflower cooks, continue recipe.



3. Roast the Vegetables

- Place **zucchini** on one half of prepared baking sheet and toss with 2 tsp. **olive oil**, a pinch of **salt**, and half the **mushroom seasoning** (reserve remaining for sauce). Massage oil and seasoning into zucchini. Spread into a single layer on one side.
- Place **onions** on other half of baking sheet and toss with 2 tsp. olive oil. Spread into an even layer.
- Roast in hot oven until tender, 8-10 minutes.
- While vegetables roast, continue recipe.



5. Make Sauce and Finish Dish

- Return pan used to cook pork chops to medium heat.
- Add 1 tsp. **olive oil**, roasted **onions**, **tomatoes**, **chicken base**, remaining **mushroom seasoning**, and 2 Tbsp. **water** to hot pan. Bring to a simmer.
- Once simmering, remove from burner. Stir in **butter**.
- Plate dish as pictured on front of card, topping **pork chops** with sauce. Bon appétit!