



Balsamic-Fig Pork Chop

WITH PARMESAN ASPARAGUS

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

Mixing Bowl, Medium Non-Stick Pan, Baking Sheet

Ingredients

- 1/2 oz. Shredded Parmesan Cheese
- 1 Tbsp. Fig Spread
- .3 oz. Butter
- 12 oz. Asparagus
- 2 tsp. Savory Seasoning
- 2 tsp. Chicken Demi-Glace Concentrate
- 1/2 oz. Balsamic Vinegar

Customize It Options

- 12 oz. Boneless Pork Chops
- 16 oz. USDA Choice New York Strip Steak
- 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/24907

*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: **savory seasoning**

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork chops in Steps 1 and 3, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY strip steak**, follow same instructions as pork chops in Steps 1 and 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.*



2. Roast the Asparagus

- Place **asparagus** on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and remaining **savory seasoning**. Roll asparagus until coated.
- Spread into a single layer and roast in hot oven until tender, 10-12 minutes.
- *If asparagus is thinner than a pencil, check for doneness sooner.*
- While asparagus roasts, continue recipe.



4. Make the Sauce

- Add **balsamic-fig mixture** to hot pan and bring to a simmer.
- Once simmering, stir constantly until thickened slightly, 2-3 minutes.
- Remove from burner. Stir in **butter** and a pinch of **salt** and **pepper** until combined.



1. Prepare the Ingredients

- Trim woody ends off **asparagus**.
- Combine **balsamic vinegar**, **demi-glace**, **fig spread**, and ¼ cup **water** in a mixing bowl. Set aside.
- Pat **pork chops** dry and season both sides with half the **savory seasoning** (reserve remaining for asparagus) and a pinch of **salt** and **pepper**.



3. 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 chop thickness can vary; if you receive a thinner pork chop, we recommend checking for doneness sooner.*
- Transfer pork chops to a plate. Rest, 3 minutes.
- Keep pan over medium heat.



5. Finish the Dish

- Plate dish as pictured on front of card, spooning **sauce** over **pork chop** and garnishing **asparagus** with **cheese**. Bon appétit!