

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- Heads up! Half the green onions are used when cooking the vegetables, the rest are used as a garnish.

FROM THE CHEF

Making shallow slashes in a pork chop will help keep the pork chop flat and prevent “cupping”, or curling up on itself, which prevents an even sear.

Did you know...

Miso is a slowly fermented soybean paste that is a hallmark of Japanese cuisine. The savory, salty, malty, rich umami flavor associated with traditional Japanese dishes owes its awesomeness to miso.



1

Prepare the Ingredients

Stem, seed, and slice **red bell pepper** into ¼” strips (julienne). Slice **mushrooms** into ¼” slices. Trim and thinly slice **green onions** on an angle. Rinse **pork chops** and pat dry.



2

Slash the Chops

Using a sharp knife, slice very shallow cuts spaced 2” apart into the outer edge of fat on **pork chops**. Season with a pinch of **salt and pepper**.



3

Cook Peppers and Mushrooms

Heat a medium non-stick pan over high heat and add 1 tsp. **olive oil**, **peppers**, **mushrooms**, and half the **green onions** (reserving rest for garnish). Cook until vegetables begin to brown, about 3-4 minutes. Season to taste with **salt and pepper** and transfer to a plate. Reserve pan for next step (no need to wipe clean).



4

Sear the Chops

Place pan back over high heat and add 1 tsp. **olive oil** and **pork chops**. Sear until deep brown, about 2-3 minutes per side.



5

Make Glaze and Finish Chops

Whisk **soy sauce**, **miso**, **honey**, and ¼ cup **water** together in a small bowl. Add to pan and cook, turning **pork chops** occasionally, until pork reaches a minimum internal temperature of 145 degrees and sauce has reduced to a glaze, 4-6 minutes. Add **butter** to pan and keep turning chops in sauce until butter is fully incorporated.



6

Plate the Dish

Arrange stir-fried **vegetables** on a plate and place a **pork chop** alongside. Garnish with remaining **green onion** and **miso-honey glaze**.



Calories
620



Prep & Cook Time
20-30 min.



Cook Within
6 days



Difficulty
Easy



Spice Level
Not Spicy

IN YOUR BOX

- 1 Red Bell Pepper
- 8 oz. Cremini Mushrooms
- 2 Green Onions
- 2 Bone-in Pork Chops
- ¾ oz. Soy Sauce—Gluten-Free
- ½ oz. Miso—Gluten-Free
- ½ oz. Honey
- ½ oz. Butter

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Medium Non-Stick Pan
- Small Bowl

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HOME CHEF

CUSTOMER FAVORITE

Miso Honey Bone-in Pork Chops

With Pepper-Mushroom Stir Fry