



Marsala Mushroom-Smothered Pork Chop

WITH GARLIC GREEN BEANS

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt, Pepper
Large Non-Stick Pan, Medium
Non-Stick Pan

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- .3 oz. Butter
- 1 fl. oz. Marsala Wine
- 2 tsp. Chicken Demi-Glace Concentrate
- 1 ½ tsp. Pot Roast Seasoning
- 2 Garlic Cloves
- 4 oz. Cremini Mushrooms
- 12 oz. Green Beans
- **Customize It Options**
- 12 oz. Boneless Pork Chops
- 10 oz. Filets Mignon
- 12 oz. Antibiotic Free Boneless Skinless Chicken Breast

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/28253

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **garlic**



Customize It Instructions

- If using **antibiotic free chicken breasts**, pat dry. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon**, pat dry. Cook 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.*

1. Prepare the Ingredients

- Trim **green beans**, if necessary.
- Cut **mushrooms** into ¼" slices.
- Mince **garlic**.
- Pat **pork chops** dry and season both sides with **pot roast seasoning**, ¼ tsp. **salt**, and a pinch of **pepper**.



2. Cook the Pork Chops

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **pork chops** to hot pan. Cook until golden-brown and pork reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- *If seasoning starts to burn, reduce heat. Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- Remove from burner. Transfer pork to a plate and tent with foil. Rest, 3 minutes.
- Reserve pan; no need to wipe clean.
- While pork chops cook, continue recipe.



3. Cook the Green Beans

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add half the **garlic** (reserve remaining for sauce) to hot pan. Stir occasionally until aromatic, 30-60 seconds.
- Stir in **green beans**, ¼ tsp. **salt**, and a pinch of **pepper** until coated.
- Add 2 Tbsp. **water**, cover, and reduce heat to medium. Stir occasionally until green beans are tender, 8-10 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Remove from burner.



4. Start the Sauce

- Return pan used to cook pork chops to medium-high heat and add 1 tsp. **olive oil**.
- Add **mushrooms**, remaining **garlic**, and a pinch of **salt** to hot pan. Stir occasionally until lightly browned, 3-4 minutes.



5. Finish Sauce and Finish Dish

- Add **wine** to hot pan with **mushrooms** and stir occasionally until mostly evaporated, 30-60 seconds.
- Stir in **demi-glace**, 2 Tbsp. **water**, and **any accumulated juices from resting pork**. Bring to a boil.
- Once boiling, remove from burner. Stir in **butter** until melted and combined.
- Plate dish as pictured on front of card, topping **pork chop** with **sauce**. Bon appétit!