



Pork Chop Cacciatore

WITH CAULIFLOWER MASH AND ZUCCHINI

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, Baking Sheet, Medium Pot

Ingredients

- 4 oz. Fire Roasted Diced Tomatoes
- 1 Zucchini
- 1 tsp. Buttermilk-Dill Seasoning
- 8 oz. Cauliflower Florets
- .3 oz. Butter
- 1 oz. Creme Fraiche
- 2 tsp. Chicken Broth Concentrate
- 2 tsp. Mushroom Seasoning
- 1 Shallot
- **Customize It Options**
- 12 oz. Boneless Pork Chops
- 12 oz. Antibiotic Free Boneless Skinless Chicken Breast
- 12 oz. Sirloin Steaks
- 10 oz. Filets Mignon

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

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/28257

*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
- 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 **antibiotic free chicken breasts**, pat dry. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon** or **sirloin steaks**, 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. Make the Cauliflower Mash

- Cut **cauliflower** into bite-sized pieces.
- Bring a medium pot with cauliflower, 1 ¼ cups **water**, and ¼ 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 **creme fraiche** and **buttermilk-dill seasoning** and mash until slightly chunky and combined. Cover and set aside.
- While cauliflower cooks, continue recipe.



2. Prepare the Ingredients

- Trim **zucchini** ends and slice into ½” rounds on an angle. Zucchini quantity may vary, but total weight will remain the same. *Don't worry; recipe instructions are not impacted.*
- Peel and halve **shallot**. Slice halves into thin strips.
- Pat **pork chops** dry and season both sides with a pinch of **salt** and **pepper**.



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). Spread into a single layer on their side.
- Place **shallots** on other half of baking sheet and toss with 2 tsp. **olive oil**. Spread into an even layer on their side.
- Roast in hot oven until tender, 8-10 minutes.
- While vegetables roast, continue recipe.



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.



5. Make Sauce and Finish Dish

- Return pan used to cook pork chops to medium heat and add 1 tsp. **olive oil**.
- Add roasted **shallots**, **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 chop** with sauce. *Bon appetit!*