



NUTRITION per serving 52g carbohydrates 35g fat 52g protein 633mg sodium | CONTAINS dairy, soy

 Calories
726

 Prep & Cook Time
45-55 min.

 Cook Within
6 days

 Difficulty
Intermediate

 Spice Level
Not Spicy


HOME CHEF

CUSTOMER FAVORITE

Bone-In Pork Chop with Honey Mustard Cream
with miso-roasted fingerling potatoes and asparagus

IN YOUR BOX

- 1 Green Onion
- 3 oz. Grape Tomatoes
- 1 Lemon
- 6 oz. Asparagus
- 10 oz. Fingerling Potatoes
- 2 Bone-in Pork Chops
- 1 Tbsp. Miso Paste—Gluten-Free
- .6 oz. Butter
- 5 fl. oz. Evaporated Whole Milk
- 2 tsp. Beef Demi-Glace
- 1 ½ fl. oz. Honey Mustard Dressing

IN YOUR KITCHEN

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

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BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Preheat oven to **375 degrees**
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare a baking sheet with foil

WHILE YOU COOK

- ❑ **Heads Up!** **Butter** is used twice. Half cooks with **potatoes** and remaining is used to make **sauce**.
- ❑ **Heads Up!** **Green onion** is used twice. **White portions** are added to **tomato relish**, and **green portions** garnish **potatoes**.

FROM THE CHEF

Bone-in pork chops have a tendency to curl or “cup” when pan-seared. To prevent this, use a sharp knife to slice very shallow cuts spaced 2” apart into the outer edge of fat on pork chops before cooking.

Did you know...

Miso is fermented soybean paste used throughout Japanese cuisine. We love the earthy, savory flavor it imparts on the potatoes in this dish.



1

Prepare the Ingredients

Trim and thinly slice **green onion** on an angle, keeping white and green portions separate. Cut **grape tomatoes** into ¼” dice. Zest **lemon**, halve, and juice. Trim woody ends off **asparagus**. Halve **potatoes**. Rinse **pork chops**, pat dry, and season both sides with ½ tsp. **salt** and ¼ tsp. **pepper**.



2

Start the Potatoes

Add **miso** and **half the butter** (reserve remaining for sauce) to a medium non-stick pan over medium heat. Once melted, add **potatoes** to pan. Toss to combine. Transfer coated potatoes to one half of prepared baking sheet, cut-side down. Roast 12 minutes and remove from oven. *Potatoes will finish cooking in a later step.* Wipe pan clean and reserve.



3

Cook the Chops

Return pan used to start potatoes to medium-high heat. Add 2 tsp. **olive oil** and **pork chops** to hot pan. Cook until browned and pork chops reach a minimum internal temperature of 145 degrees, 4-5 minutes per side. Transfer chops to a plate and tent with foil to keep warm. Reserve pan; no need to wipe clean.



4

Roast Asparagus and Make Relish

After potatoes roast 12 minutes, toss together **asparagus**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** on other half of baking sheet and spread into a single layer on their half. Roast until **potatoes** are easily pierced with a fork and asparagus are tender, 8-10 minutes. While vegetables roast, combine **tomatoes**, **white portions of green onion**, 2 tsp. **lemon zest**, 1 Tbsp. **lemon juice**, and 2 tsp. **olive oil** in a small bowl. Season to taste with a pinch of **salt** and **pepper**.



5

Make the Sauce

Return pan used to cook pork chops to medium-high heat. Add **evaporated milk** and **demi-glace** and cook until thickened, 2-3 minutes. Remove from burner and whisk in **honey mustard** and remaining **butter**. Season to taste with **salt**. *Sauce will thicken as it cools. Add 1 Tbsp. warm water just before serving if needed.*



6

Plate the Dish

Place **potatoes** and **asparagus** on a plate. Top asparagus with **tomato relish**. Spoon **sauce** on plate and top with **pork chop**. Garnish potatoes with **green portions of green onions**.