



Cherry-Glazed Pork Medallions

WITH ALMOND RICE PILAF

Oven-Ready



Prep & Cook Time

25-35 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt
Mixing Bowl

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 1/2 oz. Roasted Sliced Almonds
- 6 oz. Mixed Diced Peppers
- 8 oz. Cooked White Rice
- 1 tsp. Rotisserie Chicken Seasoning
- 12 oz. Pork Tenderloin Medallions
- 1/2 tsp. Garlic Salt
- 2 oz. Cherry Preserves
- .8 oz. Lemon Garlic Butter
- 1/2 oz. Crumbled Bacon
- 1/2 tsp. Potato Spice Seasoning

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/32119

*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.

Recipe designed for use with **silver** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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



1. Start the Peppers

- In provided tray, combine **peppers** (if you receive a whole bell pepper, cut into $\frac{1}{2}$ " dice), **potato spice seasoning**, and 1 tsp. **olive oil**. Massage oil and seasoning into peppers. Spread into an even layer.
- Bake uncovered in hot oven, 12 minutes.
- While peppers bake, continue recipe.



2. Add the Pork

- Coarsely crush **almonds** in shipping bag.
- Pat **pork** dry and season both sides with **roast chicken seasoning** and a pinch of **salt**.
- After 12 minutes, carefully remove tray from oven. Carefully massage **rice** in bag to break up any clumps. Remove rice from packaging. Stir rice and **garlic salt** into tray and push to one side.
- Place pork in now-empty side of tray. Cover rice side of tray with foil.



3. Bake Meal and Make Sauce

- Bake half-covered (rice covered, pork uncovered) in hot oven until **pork** reaches a minimum internal temperature of 145 degrees, 14-16 minutes.
- *Pork thickness can vary; if you receive a thinner medallion, we recommend checking for doneness sooner.*
- While meal bakes, line a microwave-safe plate with a paper towel. Spread **bacon** on towel-lined plate and microwave until crisp, 1-2 minutes.
- Transfer bacon to a mixing bowl. Stir in **cherry preserves** until combined.
- After 14-16 minutes, carefully remove tray from oven. Stir **butter** into rice until combined.
- To serve, top **rice** with almonds and garnish pork with sauce. Bon appétit!