

Tuscan-Style Pork Chop

WITH BASIL PESTO PENNE

Express



Prep & Cook Time

20-30 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt, Pepper,
2 Large Non-Stick Pans

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

Ingredients

- 8 oz. Marinara Sauce
- 2 Zucchini
- 1 oz. Basil Pesto Butter
- 16 oz. Cooked Penne Pasta
- 1 oz. Basil Pesto
- 4 tsp. Chicken Broth Concentrate
- 🍴 .8 oz. Tuscan Herb Butter
- 1 tsp. Garlic Salt

Customize It Options

- 24 oz. Boneless Pork Chops
- 20 oz. Boneless Skinless Chicken Breast Cutlet

Leave A Review

Your opinion matters!



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/34472

*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

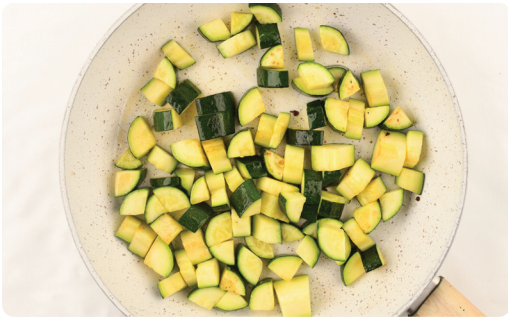
Customize It Instructions

- If using **chicken cutlets**, pat dry. Cook until chicken reaches minimum internal temperature, 3-5 minutes per side.



1. Cook the Pork

- Pat **pork chops** dry and season with $\frac{1}{2}$ tsp. **salt** and $\frac{1}{4}$ tsp. **pepper**.
- Place a large 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 pork chops to a plate. Rest, 3 minutes.
- Wipe pan clean and reserve.
- While pork cooks, continue recipe.



2. Cook the Zucchini

- Trim **zucchini** ends, quarter, and cut into $\frac{1}{2}$ " dice.
- *Zucchini quantity may vary, but total weight will remain the same. Don't worry; recipe instructions are not impacted.*
- Place another large non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and zucchini to hot pan. Stir occasionally until lightly browned and tender, 4-5 minutes.



3. Add the Pasta and Butter

- Add **chicken base**, **garlic salt**, **pesto**, **pasta**, and $\frac{1}{4}$ cup **water** to hot pan with **zucchini**. Stir to combine and bring to a simmer.
- Once simmering, remove from burner and stir in **basil pesto butter** until melted and combined.
- Remove from burner.
- While pasta simmers, continue recipe.



4. Make Sauce and Finish Dish

- Return pan used to cook pork to medium heat. Add **marinara sauce** and 2 Tbsp. **water** to hot pan. Stir occasionally and bring to a simmer.
- Once simmering, remove from burner. Stir in **Tuscan herb butter** (to taste) until combined.
- Plate dish as pictured on front of card, topping **pork** with sauce (to taste). Bon appétit!