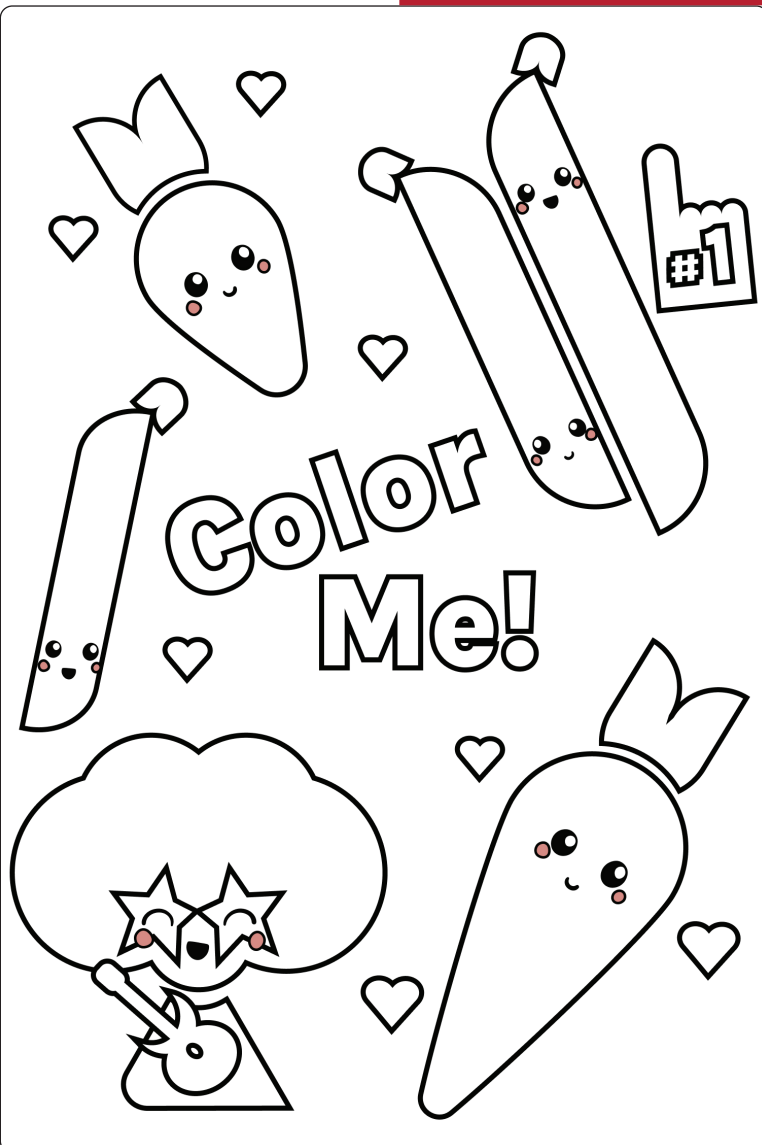


# Pork Chop and Roasted Garlic Gravy

WITH RED PEPPER PESTO POTATOES AND GREEN BEANS

Express

Veggie of the Month



**Prep & Cook Time**

20-30 MIN

**Cook Within**

6 DAYS

**You Will Need**

Olive Oil, Pepper  
Microwave-Safe Bowl, 2 Large  
Non-Stick Pans

**Ingredients**

2 tsp. Potato Spice Seasoning  
12 oz. Green Beans  
2 Tbsp. Roasted Red Pepper Pesto  
1½ oz. Roasted Garlic & Herb Butter  
2 tsp. Chicken Broth Concentrate  
1 tsp. Garlic Salt  
½ fl. oz. Honey  
20 oz. Yukon Potatoes  
¼ oz. Flour

**Difficulty Level**

INTERMEDIATE

**Spice Level**

NOT SPICY

**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.

**Customize It Options**

24 oz. Boneless Pork Chops  
20 oz. Beef Top Round Steaks  
20 oz. Boneless Skinless Chicken Breast Cutlet

View nutritional information at [www.homechef.com/34835](http://www.homechef.com/34835)

\*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: **potato seasoning**

## Customize It Instructions

- If using **top round steak**, pat dry. Cook until steak reaches desired doneness, or 3-5 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.*
- If using **chicken cutlets**, pat dry. Cook until chicken reaches minimum internal temperature, 3-5 minutes per side.



## 1. Prepare the Ingredients

- Quarter **potatoes**.
- Place potatoes in a microwave-safe bowl and cover with a damp paper towel. Microwave covered until tender, 6-8 minutes.
- While potatoes microwave, trim **green beans**, if necessary, and cut into 1" pieces.



## 2. Cook the Pork

- Pat **pork chops** dry and season all over with **garlic 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 to a plate. Rest, 3 minutes. Wipe pan clean and reserve.
- While pork cooks, continue recipe.



## 4. Make Gravy and Finish Dish

- Return pan used to cook pork to medium heat. Add **flour** and **butter** to hot pan. Stir often until butter is melted and no dry flour remains, 30-60 seconds.
- Add **honey**, **chicken base**, and  $\frac{1}{2}$  cup **water**. Bring to a simmer, stirring often.
- Once simmering, remove from burner.
- Plate dish as pictured on front of card, topping **pork** with gravy. Bon appétit!



## 3. Cook the Vegetables

- Place another large non-stick pan over medium-high heat. Add 1 Tbsp. **olive oil**, **potatoes**, **green beans**, and half the **potato seasoning** (reserve remaining for after cooking) to hot pan. Stir occasionally until potatoes are golden-brown and green beans are tender, 8-10 minutes.
- Remove from burner. Stir in **pesto** and remaining potato seasoning.