

# Honey Mustard Pork Chop

WITH LOADED MASHED POTATOES

Express



**Prep & Cook Time**

20-30 MIN

**Cook Within**

4 DAYS

**You Will Need**

Olive Oil, Salt, Medium Non-Stick Pan, Microwave-Safe Bowl, Large Non-Stick Pan

**Ingredients**

- 1/2 oz. Dijon Mustard
  - .6 oz. Butter
  - 2 Green Onions
  - 20 oz. Mashed Potatoes
  - 1/2 tsp. Potato Spice Seasoning
  - 1/2 tsp. Garlic Pepper
  - 1 oz. Crumbled Bacon
  - 1/2 fl. oz. Honey
  - 3/4 oz. Roasted Garlic & Herb Butter
- Customize It Options**
- 24 oz. Boneless Pork Chops
  - 20 oz. Boneless Skinless Chicken Breast Cutlet

**Difficulty Level**

EASY

**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.

View nutritional information at [www.homechef.com/36126](http://www.homechef.com/36126)

\*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. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*

## 1. Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Pat **pork chops** dry. Season both sides with **garlic pepper, potato spice seasoning**, and a pinch of **salt**.



## 2. Make the Honey Mustard

- In a microwave-safe bowl, combine **plain butter, honey, mustard**, and a pinch of **salt**.
- Microwave uncovered until melted, 10-20 seconds.
- Carefully remove from microwave. Vigorously stir to combine and set aside.

## 3. Cook the Pork Chops

- 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 pork reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- Remove from burner. Transfer to a plate and tent with foil. Rest, 3 minutes.
- *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- While pork cooks, continue recipe.



## 4. Heat Mashed Potatoes and Finish Dish

- Line a plate with a paper towel.
- Place a medium non-stick pan over medium heat. Add **bacon** to hot, dry pan and stir occasionally until crispy, 2-3 minutes.
- Transfer bacon to towel-lined plate and set aside. Keep pan over medium heat; no need to wipe clean.
- Add **mashed potatoes** to hot pan and stir often until heated through, 3-4 minutes.
- Add **garlic herb butter** and  $\frac{1}{4}$  tsp. **salt**. Stir vigorously until butter is melted and combined.
- Remove from burner.
- Plate dish as pictured on front of card, topping mashed potatoes with crispy bacon and **green onions**. Garnish **pork** with **honey mustard**. Bon appétit!