



Pork Chop with Feta Butter

AND RED PEPPER PESTO GREEN BEANS

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan, Large
Non-Stick Pan, Mixing Bowl

Ingredients

- 1 oz. Crumbled Feta Cheese
- 1 tsp. Chimichurri Seasoning
- .6 oz. Butter
- 12 oz. Green Beans
- 1 oz. Red Pepper Pesto
- **Customize It Options**
- 12 oz. Boneless Pork Chops
- 12 oz. Antibiotic Free Boneless Skinless Chicken Breast
- 12 oz. Sirloin Steaks
- 10 oz. Filets Mignon

Difficulty Level

EASY

Spice Level

NOT SPICY

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/36749

*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
- Set **butter** on counter to soften

Customize It Instructions

- If using **antibiotic free chicken breasts**, pat dry. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **filets mignon** or **sirloin steak**, pat dry. Cook until steak reaches desired doneness, or 4-6 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.*



1. Cook the Pork Chops

- Pat **pork chops** dry and season both sides with $\frac{1}{4}$ tsp. **salt** and **chimichurri seasoning**.
- Place a medium 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. Rest, 3 minutes.
- While pork chops cook, continue recipe.



2. Cook the Green Beans

- Trim **green beans**, if necessary.
- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **green beans**, 2 Tbsp. **water**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** to hot pan. Cover and stir occasionally until tender, 8-10 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Remove from burner and stir in **pesto**.
- While green beans cook, continue recipe.



3. Make the Feta Butter

- In a mixing bowl, combine softened **butter**, **cheese**, and a pinch of **pepper**. Divide mixture into two equally-sized mounds.



4. Finish the Dish

- Plate dish as pictured on front of card, topping **pork chop** with **feta butter**. Bon appétit!