

Cuban-Style Pork Chop

WITH PLANTAINS

Express



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

You Will Need

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

Ingredients

- ¼ oz. Cilantro
 - 4 oz. Pico de Gallo Guacamole
 - 5 oz. Corn Kernels
 - 10 oz. Sliced Plantains
 - 2 tsp. Chile and Cumin Rub
 - 4 oz. Black Beans
 - 16 oz. Cooked White Rice
 - ½ tsp. Adobo Seasoning
 - 1 tsp. Portuguese Piri Piri Blend
- Customize It Options**
- 24 oz. Boneless Pork Chops
 - 20 oz. Beef Top Round Steaks
 - 20 oz. Boneless Skinless Chicken Breast Cutlet

Difficulty Level

EASY

Spice Level

MEDIUM

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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/37163

*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 **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. *Cutlet thickness can vary; if you receive a thinner cutlet, we recommend checking for doneness sooner.*



2. Cook the Pork Chops

- Pat **pork chops** dry, and season all over with **chile and cumin rub** and ¼ tsp. **salt**.
- 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.
- *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.* Remove from burner. Transfer to a plate and tent with foil. Rest, 3 minutes.
- While pork chops cook, continue recipe.



4. Heat Rice and Finish Dish

- Carefully massage **rice** in bag to break up any clumps. Remove rice from packaging. Place rice in another microwave-safe bowl and combine with 1 tsp. **olive oil** and **piri piri seasoning** (to taste). Microwave uncovered until heated through, 3-4 minutes.
- Carefully remove from microwave. Rest, 2 minutes.
- Stir in a pinch of **salt** and fluff rice with a fork.
- Plate dish as pictured on front of card, topping rice with **pork chop** (slicing if desired), **plantains**, **salsa**, and **guacamole**. Bon appétit!



1. Prepare Ingredients and Make Salsa

- Cut **plantains** into 2" pieces on an angle.
- Drain and rinse **beans**.
- Stem and coarsely chop **cilantro**.
- Place **corn** in a microwave-safe bowl. Microwave uncovered until heated through, 30-60 seconds.
- Carefully remove from microwave. Stir in beans, cilantro, 1 tsp. **olive oil**, **adobo seasoning**, and a pinch of **pepper** until combined. Set aside.



3. Cook the Plantains

- Line a plate with a paper towel.
- Place another large non-stick pan over medium heat and add 1 Tbsp. **olive oil**. Add **plantains** to hot pan. Stir occasionally until golden brown, 2-3 minutes per side.
- Remove from burner. Transfer plantains to towel-lined plate and season with a pinch of **salt**.
- While plantains cook, continue recipe.