



NUTRITION *per serving* 63g carbohydrates 36g fat 46g protein 1684mg sodium



Calories
739



Prep & Cook Time
20-30 min.



Cook Within
6 days



Difficulty
Easy



Spice Level
Mild



HOME CHEF

Sweet and Savory Cola-Glazed Pork Chops

with buttermilk biscuits and spicy green beans

IN YOUR BOX

2 Green Onions
3 oz. Buttermilk Biscuit Mix
½ oz. Shredded Cheddar Cheese
8 oz. Green Beans
2 Bone-in Pork Chops
12 fl. oz. Cola
2 tsp. Chicken Demi-Glace
¼ oz. Dijon Mustard
¼ tsp. Red Pepper Flakes

CONTAINS: milk, wheat, soy
*Processed in a facility that also processes
peanut, tree nut, wheat, egg, soy, milk,
fish, and shellfish ingredients*

IN YOUR KITCHEN

Olive Oil
Pepper
Cooking Spray
Baking Sheet
Mixing Bowl
Medium Non-Stick Pan

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BEFORE YOU COOK

- ☐ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ☐ Preheat oven to **425 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- ☐ **Heads Up!** Biscuit mix is used twice. Most makes the **biscuits**, and 1 Tbsp. thickens **glaze**.
- ☐ **Spice Alert!** A little goes a long way when it comes to **red pepper flakes**. Add a pinch at first, taste, and add more if desired.

FROM THE CHEF

Feel free to rub a pinch of biscuit mix on your hands while you work. The biscuit mix will keep the dough from sticking to your fingers.

Did you know...

Coca-Cola was invented by a Civil War veteran and pharmacist as a substitute for morphine.



Make the Biscuits

Trim and thinly slice **green onions** on an angle. Measure out ¼ cup **water**. Reserve 1 Tbsp. **biscuit mix**. Place remaining biscuit mix, half the water, green onions, and **cheddar cheese** in a mixing bowl. Add remaining water 1 Tbsp. at a time and mix together until a sticky dough forms. Divide dough into two equally-sized balls and transfer to prepared baking sheet. Brush each ball lightly with **olive oil**. Bake until golden brown, 15-18 minutes. While biscuits bake, prepare ingredients.



Start the Glaze

Return pan used to sear chops to high heat. Add **cola**, **demi-glaze**, and **Dijon** to hot pan. Sprinkle in reserved **biscuit mix**, whisk together, and bring to a boil. Cook until sauce has consistency of maple syrup, 4-6 minutes.



Prepare the Ingredients

Trim ends off **green beans**. Pat **pork chops** dry, and season both sides with ¼ tsp. **pepper**.



Finish the Pork Chops

Return **pork chops** and **any accumulated juices** to pan with **sauce** and flip chops occasionally until sauce is reduced to a sticky glaze and pork chops reach a minimum internal temperature of 145 degrees, 2-3 minutes. Transfer chops and glaze to a plate and wipe pan clean. Return pan to medium-high heat. Add 1 tsp. **olive oil**, **green beans**, and **red pepper flakes** (to taste) to hot pan. Stir often until green beans are bright green and tender, 3-4 minutes.



Sear the Pork Chops

Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and **pork chops** to hot pan. Sear until golden brown, 3-4 minutes per side. Transfer to a plate. *Pork chops will finish cooking in a later step.* Reserve pan; no need to wipe clean.



Finish the Dish

Place **green beans** on a plate. Place **pork chop** next to green beans and pour **glaze** over. Add **biscuits** next to chop.