



#### In your box

- 2 Bone-in Pork Chops
- 1 fl. oz. Marsala Wine
- 2 tsp. Chicken Demi-Glace
- 2 Garlic Cloves
- 4 oz. Cremini Mushrooms
- 12 oz. Green Beans
- 1 ½ tsp. Pot Roast Seasoning
- .6 oz. Butter
- 1 Rosemary Sprig



## Marsala Mushroom Smothered Pork Chops

with rosemary-scented green beans

NUTRITION per serving—Calories: 623, Carbohydrates: 19g, Fat: 40g, Protein: 44g, Sodium: 1157mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**6 days**

Difficulty Level ● ● ●  
**Intermediate**

Spice Level □ □ □  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper

Medium Non-Stick Pan, Large Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **garlic**



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### Prepare the Ingredients

- Cut **mushrooms** into ¼” slices.
- Mince **garlic**.
- Trim ends off **green beans**.
- Pat **pork chops** dry, and season both sides with **pot roast seasoning**, ¼ tsp. **salt**, and a pinch of **pepper**.



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### Cook the Pork Chops

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Place **pork chops** in hot pan and cook until golden brown and chops reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- *Reduce heat if pot roast seasoning starts to burn.*
- Remove pork chops to a plate and tent with foil.
- Reserve pan; no need to wipe clean.
- While pork chops cook, cook green beans.



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### Cook the Green Beans

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add half the **garlic** (reserve remaining for sauce) and cook until aromatic, 30-60 seconds.
- Stir in **green beans** and **rosemary sprig** until green beans are coated in oil. Add 2 Tbsp. **water**, cover, and reduce heat to medium. Cook until green beans are tender, 3-4 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Remove from burner. Season with ¼ tsp. **salt** and a pinch of **pepper**.



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### Make the Sauce

- Return pan used to cook pork chops to medium-high and add 1 tsp. **olive oil**.
- Add **mushrooms**, remaining **garlic**, and a pinch of **salt** to hot pan and stir occasionally until lightly browned, 3-4 minutes.
- Add **marsala wine** and cook until mostly reduced, 30-60 seconds.
- Stir in **demi-glace**, ¼ cup **water**, and **any accumulated juices from resting pork**. Bring to a boil.
- Once boiling, remove from burner. Swirl in **butter**.



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### Finish the Dish

- Plate dish as pictured on front of card, pouring **sauce** over **pork chop** and discarding **rosemary sprig** from **green beans**. Bon appétit!