



- In your box**
- 1 tsp. Seasoned Salt Blend
 - 8 oz. Cooked Red Potatoes
 - ½ oz. Grated Parmesan
 - 12 oz. Boneless Pork Chops
 - 5 oz. Peas
 - .6 oz. Butter
 - 2 Dill Sprigs
 - 2 oz. Sour Cream



Home Chef Express

Pork Chop and Dill Cream Sauce with potatoes

NUTRITION per serving - Calories: 629, Carbohydrates: 29g, Fat: 34g, Protein: 47g, Sodium: 1453mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected antibiotic-free chicken breasts as your protein*

Prep & Cook Time
15 min.

Cook Within
4 days

Difficulty Level ● □ □ □
Easy

Spice Level □ □ □ □
Not Spicy

You will need

Olive Oil, Salt, Pepper

Medium Non-Stick Pan, Mixing Bowl, 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



Cook the Pork Chops

- Pat **pork chops** dry, and season both sides with **seasoning salt**.
- 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, 5-7 minutes per side.
- *If using chicken breast, season same amount and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.*
- While pork chops cook, make sauce.



Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **potatoes** to hot pan and stir occasionally, 3 minutes.
- Stir in **peas, butter**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until butter is melted and peas are warmed through, 1-2 minutes.
- Remove from burner and stir in **Parmesan** until completely combined.



Make the Sauce

- Mince **dill**, leaves and stems.
- In a mixing bowl, combine **sour cream**, dill, and a pinch of **salt** and **pepper**. Set aside.



Finish the Dish

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