



In your box

- 2 oz. Sherry Wine
- .6 oz. Butter
- 1 tsp. Seasoned Salt Blend
- 2 tsp. Chicken Demi-Glace
- 4 oz. Light Cream
- 2 Zucchini
- ¼ oz. Brined Green Peppercorns

Customize It Options

- 12 oz. Pork Tenderloin Medallions
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk

You will need

- Olive Oil, Salt, Pepper
- Wire-Mesh Strainer, Medium Non-Stick Pan, Large Non-Stick Pan



Pork Tenderloin Medallions

with French green peppercorn sauce and zucchini

NUTRITION per serving—Calories: 526, Carbohydrates: 13g, Fat: 32g, Protein: 38g, Sodium: 1577mg.

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

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

👑 Before you cook

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

- ❑ If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **chicken**, follow same instructions as pork medallions, cooking over medium heat until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY Strip steak**, pat dry and season both sides with ½ tsp. **salt**. Follow same instructions as pork medallions, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Halve to serve.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Pork Medallions

- Pat **pork medallions** dry, and season all over with ¼ tsp. **salt**.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add pork medallions to hot pan and cook until pork reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- Remove from burner. Remove medallions to a plate. Reserve pan; no need to wipe clean.
- While pork cooks, cook zucchini.



2

Cook the Zucchini

- Trim **zucchini** ends, halve lengthwise, and cut into ½" half-moons.
- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add zucchini to hot pan and stir occasionally until tender, 5-6 minutes.
- Stir in **seasoning blend** and remove from burner.



3

Make the Sauce

- Drain **green peppercorns** in a wire-mesh strainer and rinse.
- Return pan used to sear pork to medium heat. Add **sherry** and bring to a boil. Once boiling, cook until liquid is reduced by half, 2-3 minutes.
- Stir in **cream, demi-glace**, and ¼ tsp. **pepper**. Return to a boil. Once boiling, stir constantly until creamy, 1-2 minutes.
- Remove from burner and stir in **butter**, peppercorns, and a pinch of **salt**.



4

Finish the Dish

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