



In your box

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

Customize It Options

- 16 oz. Bone-in Pork Chops
- 12 oz. Sirloin Steaks
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts



Marsala Mushroom Smothered Bone-In Pork Chop

with rosemary-scented green beans

NUTRITION per serving—Calories: 618, Carbohydrates: 18g, Fat: 38g, Protein: 44g, Sodium: 1250mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
25-35 min.

Cook Within
6 days

Difficulty Level ● ● ●
Intermediate

Spice Level ☐ ☐ ☐
Not Spicy

① 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**



1

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**.
- *If using **chicken** or **steak**, pat dry and season same amount.*



2

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 seasoning starts to burn.*
- Transfer chops to a plate and tent with foil. Reserve pan; no need to wipe clean.
- *If using **chicken** or **steak**, follow same instructions and time, and cook until a minimum internal temperature of 165 degrees for chicken, or a minimum internal temperature of 145 degrees for steak.*
- While pork chops cook, cook green beans.



3

Cook the Green Beans

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add half the **garlic** (reserve remaining for sauce) and cook until aromatic, 30-60 seconds.
- Add **green beans**, **rosemary sprig**, ¼ tsp. **salt** and a pinch of **pepper**. Stir until green beans are coated in oil.
- Add 2 Tbsp. **water**, cover, and reduce heat to medium. Stir occasionally 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.



4

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**.
- *If using **chicken** or **steak**, follow same instructions.*



5

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!