



#### In your box

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

#### Customize It Options

- 16 oz. Bone-in Pork Chops
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 12 oz. Salmon Fillets
- 12 oz. Sirloin Steaks
- 13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk, fish (salmon)

#### You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan, Medium Non-Stick Pan



Customer Favorite

## Marsala Mushroom Smothered Bone-In Pork Chop

with rosemary-scented green beans

NUTRITION per serving—Calories: 512, Carbohydrates: 19g, Fat: 23g, Protein: 55g, Sodium: 1264mg.  
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

25-35 min.

Cook Within

6 days

Difficulty Level

Intermediate

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
- Ingredient(s) used more than once: **garlic**

## Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork in Steps 1 and 2, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **salmon fillets**, pat dry and season flesh side with **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper**. Follow same instructions as pork in Step 2, placing in hot pan skin side up and cooking until salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using **sirloin steaks**, follow same instructions as pork in Steps 1 and 2, cooking until steak reaches minimum internal temperature, 5-7 minutes per side.
- If using **NY strip steak**, follow same instructions as pork in Steps 1 and 2, cooking until steak reaches minimum internal temperature, 7-10 minutes per side. Halve to serve.

Minimum Internal Temperature

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



1

## Prepare the Ingredients

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



2

## Cook the Pork Chops

- Place a medium non-stick pan over medium heat and add 1 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.
- *Reduce heat if seasoning starts to burn.*
- Transfer chops to a plate and tent with foil. Reserve pan; no need to wipe clean.
- 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) to hot pan 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, 8-10 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 liquid is mostly evaporated, 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**.



5

## Finish the Dish

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