



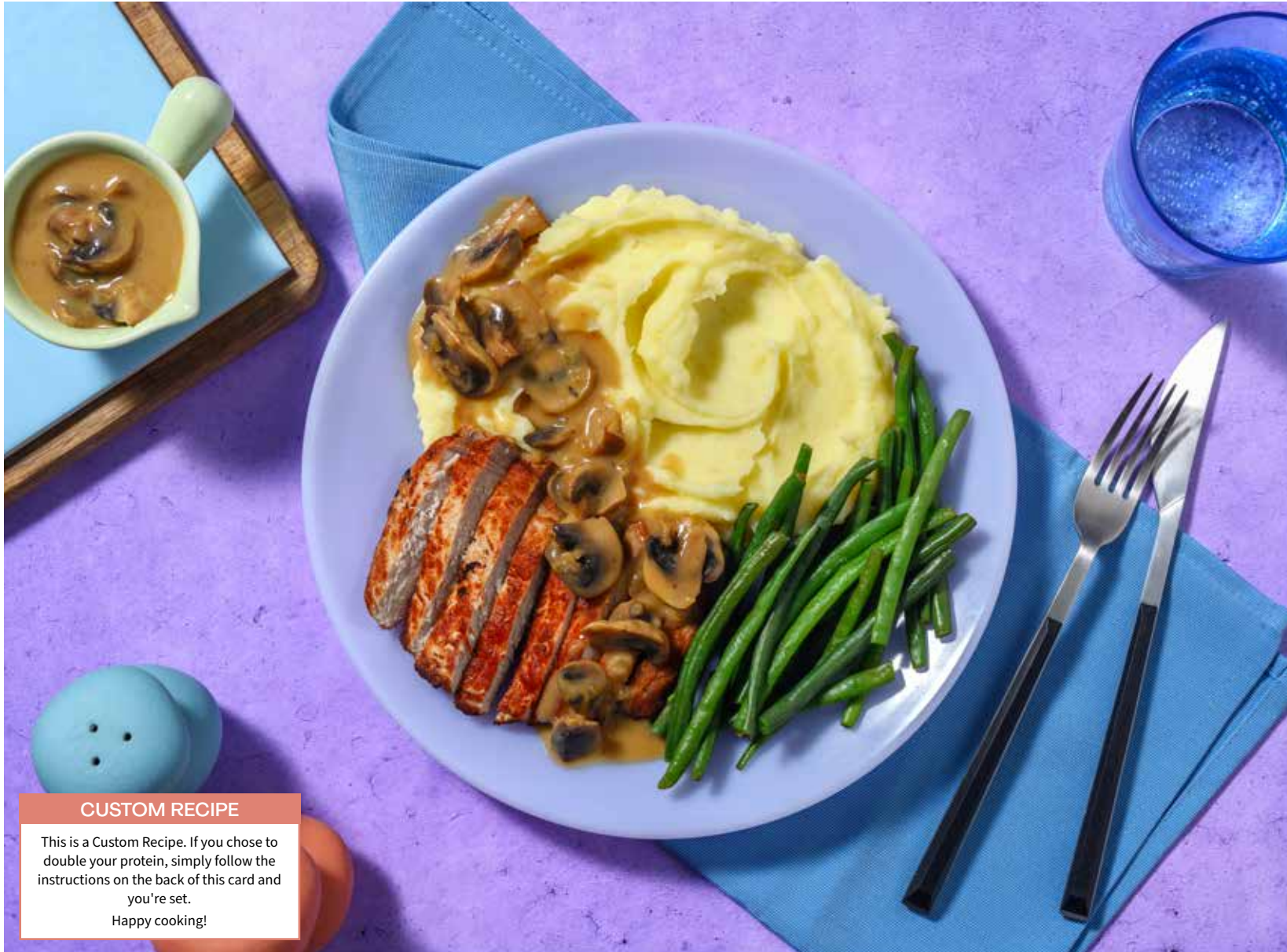
Pork Chops and Mushroom-Sour Cream Sauce

with Roasted Green Beans

35 Minutes



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Pork Chops,
boneless



Double Pork Chops,
boneless



Mushrooms



Green Beans



Sour Cream



Shallot



Russet Potato



Chicken Broth
Concentrate



Cream Sauce Spice
Blend



Montreal Spice Blend

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO SHALLOT

This allium may resemble an onion but is sweeter and milder in flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Baking sheet, vegetable peeler, measuring spoons, colander, potato masher, measuring cups, whisk, small bowl, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Double Pork Chops, boneless	680 g	1360 g
Mushrooms	113 g	227 g
Green Beans	170 g	340 g
Sour Cream	3 tbsp	6 tbsp
Shallot	50 g	50 g
Russet Potato	460 g	920 g
Chicken Broth Concentrate	1	2
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Montreal Spice Blend	½ tbsp	1 tbsp
Unsalted Butter*	4 tbsp	7 ½ tbsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



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1



Cook and mash potatoes

- Peel, then cut **potatoes** into 1-inch pieces.
- Combine **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) in a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- Reserve **½ cup potato water**, then drain and return **potatoes** to the same pot, off heat.
- Mash **2 tbsp** (4 tbsp) **butter** into **potatoes** until creamy. Mash in **1 tbsp reserved potato water** at a time for a softer texture, if desired. Season with **salt** and **pepper**.

4



Cook mushrooms and shallots

- Meanwhile, return the same pan to medium.
- Add **1 tbsp** (2 tbsp) **butter**, then swirl the pan to melt.
- Add **mushrooms** and **shallots**. Cook, stirring occasionally, until softened slightly, 3-4 min. Season with **salt** and **pepper**.
- Sprinkle **Cream Sauce Spice Blend** over the pan. Cook, stirring constantly, until combined, 30 sec.

2



Prep and parboil green beans

- Meanwhile, trim **green beans**.
- Thinly slice **mushrooms**.
- Heat a large non-stick pan over medium-high heat.
- While the pan heats, peel, then cut **shallot** into ¼-inch pieces.
- When hot, add **green beans**, **3 tbsp** (¼ cup) **water** and **1 tbsp** (1 ½ tbsp) **butter** to the pan. Season with **salt** and **pepper**. Cook, stirring occasionally, until water evaporates, 2-3 min.
- When done, transfer **green beans** to one side of an unlined baking sheet.

5



Finish mushroom sauce

- Add **broth concentrate** to the pan with **mushrooms**.
- Gradually stir in **½ cup** (¾ cup) **water** until combined. Bring to a simmer on medium-high.
- Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min.
- While **sauce** simmers, add **sour cream** to a small bowl. Whisk in **2 tbsp** (4 tbsp) **sauce** from the pan until smooth.
- Remove from heat, then whisk in **sour cream mixture** until smooth. Season with **salt** and **pepper**, to taste.

3



Sear pork

- While **green beans** cook, pat **pork chops** dry with paper towels. Season with **salt** and **half the Montreal Spice Mix** (use all for 4 ppl).
- After transferring **green beans** to the baking sheet, return the same pan to medium-high.
- Add **1 tbsp oil** (use same for 4 ppl), then **pork**. Sear until golden-brown, 1-2 min per side.
- Transfer **pork** to the baking sheet, next to **green beans**.
- Roast in the **top** of the oven, until **green beans** are tender and **pork** is cooked through, 8-10 min.**

If you've opted for **double pork**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **pork**. Work in batches, if necessary.

6



Finish and serve

- Thinly slice **pork chops**.
- Divide **pork**, **roasted green beans** and **mash** between plates.
- Spoon **mushroom-sour cream sauce** over **pork** and **mash**.

Dinner Solved!