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PORK CHOPS IN CREAMY DIJON MUSHROOM SAUCE with Crispy Roasted Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yukon Gold Potatoes*
(5 | 10)



Button Mushrooms*
(1 | 2)



Yellow Onion
(1 | 1)



Garlic
(1 Clove | 2 Cloves)



Tuscan Heat Spice
(1 | 1)



Pork Chops*
(1 | 2)



Chicken Stock Concentrate
(1 | 2)



Sour Cream*
(1 | 2)
Contains: Milk



Dijon Mustard
(1 | 2)

You may receive potatoes that are a different color.
No matter the hue, they will be just as delicious!

PREP IN **5 MIN** READY IN **30 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Chicken Breasts
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(5 tsp | 10 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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Give it a rest! (The cooked pork, that is.) When you let your pork chops stand after cooking (as you will in step 2), all of their juicy goodness distributes evenly into the meat. The reward? Extra-juicy chops.

1.



Preheat oven to 450 degrees. **Wash and dry produce.** Dice **potatoes** into ½-inch pieces. Trim and slice **mushrooms** into ¼-inch-thick pieces. Halve, peel, and thinly slice **half the onion** (whole onion for 4 servings). Peel and finely chop **garlic**. Toss potatoes on a baking sheet with a **large drizzle of oil**, **1 tsp Tuscan Heat Spice** (2 tsp for 4; you'll use more later), **salt**, and **pepper**. Roast until browned and crispy, 20–25 minutes.

2.



Meanwhile, pat **pork** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4–5 minutes per side. Turn off heat; transfer to a cutting board to rest. Tent with foil to keep warm.

↔ Swap in **chicken** for pork; cook 4–6 minutes per side.

3.



Heat a **drizzle of oil** in pan used for pork over medium-high heat. Add **mushrooms** and cook, stirring, until browned and tender, 5–7 minutes. Add **sliced onion**, **garlic**, **1 tsp Tuscan Heat Spice** (use remaining Tuscan Heat Spice for 4 servings), and another **drizzle of oil**. Cook, stirring, until softened, 1–2 minutes.

4.



Stir **stock concentrate** and ¼ cup **water** (⅓ cup for 4 servings) into pan with **mushroom mixture**. Simmer until slightly thickened, 2–3 minutes. Remove pan from heat; stir in **sour cream**, **mustard**, and **1 TBSP butter** (2 TBSP for 4) until combined. Season generously with **pepper**. (If sauce is too thick, add water 1 TBSP at a time until pourable.)

5.



Divide **pork** and **potatoes** between plates. Spoon **mushroom sauce** over pork.

*Pork is fully cooked when internal temperature reaches 145 degrees.
Chicken is fully cooked when internal temperature reaches 165 degrees.*

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