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HOMESTYLE PORK CHOPS WITH MASHED POTATOES

plus Roasted Green Beans & Pan Sauce

WHAT WE SEND

* Keep refrigerated

(2 servings | 4 servings)

CALORIES **590**

PREP IN **10 MIN**

READY IN **30 MIN**

* Times may vary based
on CustomPlate choices.



Pork Chops*
(10 oz | 20 oz)



Potatoes*
(12 oz | 24 oz)



Fry Seasoning
(1 | 2)



Scallions*
(1 | 2)



Green Beans*
(1 | 2)



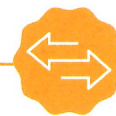
Sour Cream*
(1 | 2)
Contains: Milk



Garlic
(1 Clove | 2 Cloves)



**Chicken Stock
Concentrate**
(1 | 2)



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



**Chicken
Breasts***
(10 oz | 20 oz)
Calories: 500



Ranch Steak*
(10 oz | 20 oz)
Calories: 520

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

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\$20

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Cooking Oil
(1 TBSP | 2 TBSP)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

**CHEF'S
TIP**

Psst—want to know our trick for THE creamiest mashed potatoes? Always save a splash of potato cooking liquid before draining. Why? It's super-starchy, so adding a few splashes while mashing helps the potatoes get extra-smooth. Best spuds ever!

1.



Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.** Dice **potatoes** into ½-inch pieces. Peel and finely chop **garlic**. Trim and thinly slice **scallions**, separating whites from greens.

3.



While potatoes cook, toss **green beans** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast on top rack until tender and crisped at the edges, 12–15 minutes.

5.



Heat a **drizzle of oil** in pan used for pork over medium-high heat. Add **garlic** and **scallion whites**; cook until fragrant, 30 seconds. Stir in ¼ cup **water** (⅓ cup for 4 servings), **stock concentrate**, and **reserved pinch of Fry Seasoning**. Cook until liquid has reduced, 2–3 minutes. Remove pan from heat. Season with **salt** and **pepper** to taste.

↔ Use pan used for chicken or steak here.

Pork is fully cooked when internal temperature reaches 145°. Chicken is fully cooked when internal temperature reaches 165°. Steak is fully cooked when internal temperature reaches 145°.

2.



Place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 10–12 minutes. Reserve ½ cup **potato cooking liquid**, then drain and return potatoes to pot. Mash with **sour cream** and 1 TBSP **butter** (2 TBSP for 4 servings) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed (we used ¼ cup; ½ cup for 4). Season with **plenty of salt** and **pepper**.

4.



Meanwhile, pat **pork** dry with paper towels; season all over with **Fry Seasoning** (reserve a pinch for step 5), **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. (If pork begins to brown too quickly, lower that heat!) Transfer to a plate.

↔ Swap in **chicken** or **steak** for pork. Cook chicken until browned and cooked through, 5–6 minutes per side, or cook steak to desired doneness, 3–5 minutes per side.

6.



Divide **pork**, **green beans**, and **mashed potatoes** between plates. Top pork with **sauce** and garnish with **scallion greens**.