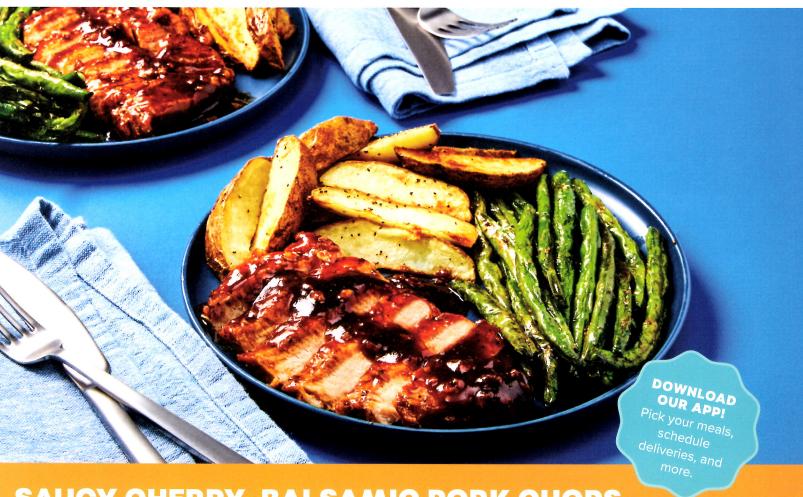
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SAUCY CHERRY-BALSAMIC PORK CHOPS

with Roasted Potatoes & Green Beans

WHAT WE SEND (2 servings | 4 servings)

CALORIES 630

PREP IN 5 MIN

READY IN 35 MIN

★ Times may vary based on CustomPlate choices.



* Keep refrigerated

Potatoes*





Vinegar



Green Beans* (1 | 2)



Garlic (2 Cloves | 4 Cloves)





(10 oz | 20 oz)

(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)

Balsamic (1 | 2)



Chicken Stock Concentrate (1 | 2)

Soy Sauce Contains: Soy

WHAT YOU'LL NEED

Kosher Salt Black Pepper **Brown Sugar** (1 tsp | 2 tsp)

Butter (1 TBSP | 2 TBSP) Contains: Milk

Cooking Oil

Ketchup (1 TBSP | 2 TBSP)

(4 tsp | 8 tsp)

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

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f the cherry jam doesn't immediately dissolve when you add it to the pan, break up any clumps into smaller bleces with your spatula. Eventually, they'll melt into a deliciously sticky-sweet sauce.



If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.



Adjust rack to middle position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce. Cut potatoes into ½-inch-thick wedges. Trim green beans if necessary. Peel and finely chop garlic.



Toss potatoes on one side of a baking sheet with a drizzle of oil, salt, and pepper (for 4 servings, spread potatoes out across entire sheet). Roast on middle rack for 8 minutes. Once the potatoes have roasted 8 minutes, remove from oven. Carefully toss green beans on empty side of sheet with a drizzle of oil, salt, and pepper. (For 4, leave potatoes roasting; toss green beans on a separate sheet and roast on top rack.) Roast until potatoes are golden and crispy and green beans are lightly browned and tender, 12–15 minutes more.



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 plate. Wipe out pan.



Swap in **chicken** for pork. Cook until cooked through, 5–6 minutes per side.



Heat a drizzle of oil in pan used for pork over medium heat. Add garlic and cook, stirring, until fragrant, 30 seconds. Stir in vinegar, jam, stock concentrate, soy sauce, ½ cup water, 1 TBSP ketchup, and 1 tsp brown sugar (use ½ cup water, 2 TBSP ketchup, and 2 tsp brown sugar for 4 servings). Cook, stirring, until sauce has thickened, 2–3 minutes. Turn off heat; stir in 1 TBSP butter (2 TBSP for 4) until melted. Taste and season with salt and pepper.



Return **pork** to pan with **sauce**; turn to coat. Transfer to a cutting board; thinly slice crosswise.



Coat and slice chicken as instructed.



Divide **pork** and **roasted veggies** between plates. Spoon any **remaining sauce** over pork.