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JAMMIN' FIG PORK CHOPS

with Broccoli & Crispy Potatoes

WHAT WE SEND

(2 servings | 4 servings)

CALORIES **620**

PREP IN **10 MIN**

READY IN **30 MIN**

* Keep refrigerated



Potatoes*
(12 oz | 24 oz)



Garlic
(2 Cloves | 4 Cloves)



Broccoli*
(1 | 2)



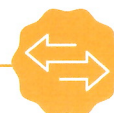
Pork Chops*
(10 oz | 20 oz)



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



Fig Jam
(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: 530

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Cooking Oil
(4 tsp | 8 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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

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If the fig jam doesn't dissolve right away when you add it to the pan in step 5, break up any clumps into smaller pieces with your spoon or a whisk. Eventually, this fruity condiment will melt into a deliciously sweet and sticky sauce.

1.



Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.** Dice **potatoes** into ½-inch pieces. Cut **broccoli** into bite-size pieces. Peel and finely chop **garlic**. Toss potatoes on a baking sheet with a **large drizzle of oil** and a **pinch of salt and pepper**. Roast on middle rack for 5 minutes (you'll add the broccoli then).

3.



Once **potatoes** have roasted 5 minutes, remove sheet from oven; carefully push potatoes to one side. Add **broccoli** to empty side. (For 4 servings, leave potatoes roasting and add broccoli to a second sheet.) Return to oven until veggies are browned and tender, 15–20 minutes more.

5.



Return same pan to medium-high heat. Add **garlic** and cook until fragrant, 30 seconds. Stir in **stock concentrate**, **jam**, and ¼ cup **water** (⅓ cup for 4 servings). Cook, stirring, until thickened and glossy, 3–5 minutes. Turn off heat; stir in 1 TBSP **butter** (2 TBSP for 4) until melted.

2.



Meanwhile, toss **broccoli** in a medium bowl with a **drizzle of oil** and a **pinch of salt and pepper**. Pat **pork** dry with paper towels and season all over with **salt and pepper**.



Pat **chicken** dry with paper towels and season with **salt and pepper** as instructed.

4.



While veggies roast, 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 and set aside. Reserve pan.



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

6.



Return **pork** to pan and turn to coat in **sauce**. Divide pork, **potatoes**, and **broccoli** between plates. Top pork with any remaining sauce from pan.

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