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## HERBY PORK CHOPS IN TOMATO CREAM SAUCE

with Lemon Couscous & Zucchini Rounds

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Garlic**

(3 Cloves | 6 Cloves)



**Zucchini \***

(1 | 2)



**Roma Tomato \***

(1 | 2)



**Lemon \***

(1 | 2)



**Israeli  
Couscous**

(1 | 2)

*Contains: Wheat*



**Italian  
Seasoning**

(1 | 2)



**Pork Chops \***

(1 | 2)



**Chicken Stock  
Concentrate**

(1 | 2)



**Cream Cheese \***

(1 | 2)

*Contains: Milk*

PREP IN **10 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**

**Butter**  
(3 TBSP | 5 TBSP)  
*Contains: Milk*

**Cooking Oil**  
(2 tsp | 4 tsp)

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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 4), all of their juicy goodness distributes evenly into the meat. The reward? Extra-juicy chops.

1.



**Wash and dry produce.** Peel and finely chop **garlic**. Trim and slice **zucchini** crosswise into ½-inch-thick rounds. Finely dice **tomato**. Zest and quarter **lemon** (for 4 servings, zest 1 lemon and quarter both).

2.



Melt **1 TBSP butter** in a medium pot over medium-high heat. Add **half the garlic**; cook until fragrant, 30 seconds. Add **couscous**; stir to coat. Stir in **¾ cup water** (1½ cups for 4 servings) and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until couscous is tender, 6–8 minutes. Drain any excess water if necessary. Keep covered off heat until ready to serve.

3.



While couscous cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **zucchini**; season with **half the Italian Seasoning** (you'll use the rest in the next step), **salt**, and **pepper**. Cook, stirring often, until browned and tender, 4–7 minutes. Remove from pan and set aside; cover to keep warm.

4.



Pat **pork** dry with paper towels; season all over with **remaining Italian Seasoning**, **salt**, and **pepper**. Heat a **drizzle of oil** in pan used for zucchini 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 for at least 5 minutes. Tent with foil to keep warm.

⇌ Swap in **chicken** for pork; cook 5–6 minutes per side.

5.



Melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for pork over medium-high heat. Add **tomato** and **remaining garlic**; season with **salt** and **pepper**. Cook, stirring occasionally, until slightly softened, 3–4 minutes. Stir in **stock concentrate** and **¼ cup water** (½ cup for 4). Cook, stirring occasionally, until slightly reduced, 2–3 minutes. Remove pan from heat and whisk in **cream cheese** until combined. Season with **salt** and **pepper** to taste.

6.



Slice **pork** crosswise. To pot with **couscous**, stir in **1 TBSP butter** (2 TBSP for 4 servings) and **lemon zest** and **lemon juice** to taste. Season with **salt** and **pepper**. Divide pork, couscous, and **zucchini** between plates. Top pork with **tomato cream sauce** and serve with any **remaining lemon wedges** on the side.

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

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