



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**

* Keep refrigerated



Potatoes *
(12 oz | 24 oz)



Green Beans *
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Pork Chops *
(10 oz | 20 oz)



Balsamic Vinegar
(1 | 2)



Cherry Jam
(1 | 2)



Chicken Stock Concentrate
(1 | 2)



Soy Sauce
(1 | 2)
Contains: Soy



Chicken Breasts *
(10 oz | 20 oz)
Calories: 540

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

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

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WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Brown Sugar
(1 tsp | 2 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Cooking Oil
(4 tsp | 8 tsp)

Ketchup
(1 TBSP | 2 TBSP)

6 SERVINGS 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, ¼ 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.

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