



HONEY-GLAZED PORK CHOPS

with Garlicky Green Beans & Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Garlic

(2 Cloves | 4 Cloves)



Yukon Gold Potatoes *

(5 | 10)



Pork Chops *

(1 | 2)



Sour Cream *

(1 | 2)

Contains: Milk



Green Beans *

(1 | 2)



Soy Sauce

(1 | 2)

Contains: Soy, Wheat



Honey

(1 | 2)

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

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(3½ TBSP | 7 TBSP)
Contains: Milk

Vegetable Oil
(2 tsp | 4 tsp)

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
Flip the menu over for cooking info
on your new protein.

CHEF'S TIP

Want to go *nuts*?! If you've got sliced almonds on hand (get it??), toast up a handful in a dry pan over medium-low heat until fragrant and lightly golden, then sprinkle over your finished green beans.

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **chicken breasts** for pork chops? We got you. Cook through the recipe as instructed, swapping in chicken for pork in steps 3 and 6. In step 3, cook the chicken 5–6 minutes per side.

1.



Wash and dry all produce. Peel **garlic**; thinly slice 1 clove (**2 cloves for 4 servings**) and finely chop remaining clove (**remaining 2 cloves for 4**). Dice **potatoes** into ½-inch pieces; place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until very tender, 12–15 minutes. Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot.

2.



While potatoes cook, place **1 TBSP butter** (**2 TBSP for 4 servings**) and **sliced garlic** in a medium microwave-safe bowl. Microwave until melted and fragrant, 30 seconds. Add **green beans** to bowl; toss to coat. Cover bowl tightly with plastic wrap and poke a few holes in wrap. Set aside until step 6.

3.



Pat **pork** dry with paper towels; 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 and set aside. Wipe out pan.

4.



While pork cooks, mash **potatoes** with **sour cream** and **1½ TBSP butter** (**3 TBSP for 4 servings**) until smooth, adding splashes of **reserved potato cooking liquid** as needed. Season with a big pinch of **salt** and **pepper**; cover to keep warm.

5.



Heat a **drizzle of oil** in pan used for pork over medium heat. Add **chopped garlic** and cook, stirring, until fragrant, 30 seconds. Add **¼ cup water** (**⅓ cup for 4 servings**), **soy sauce**, and **honey**. Cook, stirring, until thick and syrupy, 2–3 minutes. Remove from heat and stir in **1 TBSP butter** (**2 TBSP for 4**) until melted.

6.



While glaze cooks, microwave bowl with **green beans** until tender, 1–2 minutes. Carefully remove plastic wrap and season beans with **salt** and **pepper**. Add **pork** to pan with **glaze**; turn to coat. Divide pork, green beans, and **mashed potatoes** between plates. Drizzle pork with any remaining glaze.

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

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