



## PORK CHOPS IN A CRANBERRY PAN SAUCE

with Crispy Potatoes and Green Beans

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

❄️ **Keep refrigerated.**

Pork is fully cooked when internal temperature reaches 145 degrees.



Garlic  
(2 Cloves | 4 Cloves)



Yukon Gold Potatoes\*  
(5 | 10)



Pork Chops\*  
(1 | 2)



Green Beans\*  
(1 | 2)



Chicken Stock Concentrate  
(1 | 2)



Cranberry Jam  
(1 | 2)

### WHAT YOU'LL NEED

Butter  
(1 TBSP | 2 TBSP)  
*Contains milk*

Vegetable Oil  
(4 tsp | 8 tsp)



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



1. Preheat oven to 450 degrees. **Wash and dry all produce.** Medium dice **potatoes** into ½-inch 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 for 15 minutes (**we'll add the green beans then**).



2. Meanwhile, pat **pork** dry with paper towels and season all over with **salt and pepper**; set aside. In a medium bowl, toss **green beans** with a **drizzle of oil** and a pinch of **salt and pepper**.



3. Once **potatoes** have roasted for 15 minutes, remove baking sheet from oven and push potatoes to one side. Add **green beans** to opposite side of sheet. (**For 4 servings, leave potatoes roasting and add green beans to a second sheet.**) Continue roasting until veggies are browned and tender, 10-12 minutes more.



4. While veggies roast, heat a **drizzle of oil** in a large pan over medium-high heat. Add **seasoned pork** and cook until browned and cooked through, 4-5 minutes per side. Turn off heat; transfer to a plate and set aside.



5. Heat pan used for pork over medium-high heat. Add **garlic** and cook until fragrant, 30 seconds. Stir in **stock concentrate**, **jam**, and ¼ cup **water** (½ cup for 4 servings). Cook, stirring, until thickened and glossy, 2-3 minutes. Turn off heat; stir in 1 TBSP **butter** (2 TBSP for 4) until melted.



6. Return **pork** to pan and turn to coat in **sauce**. Divide pork and **roasted veggies** between plates. Top pork with any remaining sauce.

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