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JAMMIN' FIG PORK CHOPS

with Crispy Potatoes & Green Beans

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Garlic

(2 Cloves | 4 Cloves)



Yukon Gold Potatoes*

(2 | 3)



Pork Chops*

(1 | 2)



Green Beans*

(1 | 2)



Chicken Stock Concentrate

(1 | 2)



Fig Jam

(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

Vegetable Oil
(4 tsp | 8 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
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CHEF'S TIP

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 spatula. Eventually, they'll melt into a deliciously sweet and sticky sauce.

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **chicken breasts** for pork chops? Easy peasy! Cook through the recipe as instructed, swapping in chicken for pork in steps 2, 4, and 6. In step 4, cook the chicken for 5–6 minutes per side.

1.



Preheat oven to 450 degrees. **Wash and dry all produce.** 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 (**you'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 15 minutes, remove sheet from oven and push potatoes to one side. Carefully add **green beans** to empty side. (**For 4 servings, leave potatoes roasting and add green beans to a second sheet.**) Return to oven 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 **pork** and cook until browned and cooked through, 4–5 minutes per side. Turn off heat; transfer to a plate and set aside.

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** (**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.

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

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