



## 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** (**½ 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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