EveryPlate

WE'RE HERE FOR YOU

Ask us via Live Chat | Call (973) 210-4915



WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Garlic



(3 Cloves | 6 Cloves)



Zucchini* (1 | 2)



Roma Tomato * (1 | 2)



Lemon * (1 | 2)



Israeli Couscous







Italian Seasoning (1 | 2)



Pork Chops * (1 | 2)



Chicken Stock Concentrate (1 | 2)

PREP IN 10 MIN READY IN 30 MIN



If you chose a different protein when placing your order, follow the CustomPlate instructions on the flip side of this card to learn how to modify your meal.



Breasts 🕏

(1 | 2)

WHAT YOU'LL NEED

Kosher Salt Black Pepper

Butter (3 TBSP | 5 TBSP) Contains: Milk

Cooking Oil (2 tsp | 4 tsp)

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us. EveryPlate.com/referral





Give it a rest! (The cooked pork, that is.) When you let your pork chops stand after cooking (as you will in step 4). all of their juicy goodness distributes evenly into the meat. The reward? Extra-juicy chops.



Wash and dry produce. Peel and finely chop garlic. Trim and slice zucchini crosswise into ½-inch-thick rounds. Finely dice tomato. Zest and quarter lemon (for 4 servings, zest 1 lemon and quarter both).



Melt 1 TBSP butter in a medium pot over medium-high heat. Add half the garlic; cook until fragrant, 30 seconds. Add couscous; stir to coat. Stir in ¾ cup water (1½ cups for 4 servings) and a big pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until couscous is tender, 6–8 minutes. Drain any excess water if necessary. Keep covered off heat until ready to serve.



While couscous cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **zucchini**; season with **half the Italian Seasoning (you'll use the rest in the next step), salt,** and **pepper**. Cook, stirring often, until browned and tender, 4–7 minutes. Remove from pan and set aside; cover to keep warm.

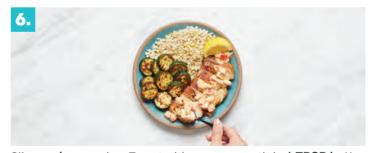


Pat **pork** dry with paper towels; season all over with **remaining Italian Seasoning**, **salt**, and **pepper**. Heat a **drizzle of oil** in pan used for zucchini over medium-high heat. Add pork and cook until browned and cooked through, 4–5 minutes per side. Turn off heat; transfer to a cutting board to rest for at least 5 minutes. Tent with foil to keep warm.

Swap in **chicken** for pork; cook 5–6 minutes per side.



Melt 1 TBSP butter (2 TBSP for 4 servings) in pan used for pork over medium-high heat. Add tomato and remaining garlic; season with salt and pepper. Cook, stirring occasionally, until slightly softened, 3–4 minutes. Stir in stock concentrate and ¼ cup water (⅓ cup for 4). Cook, stirring occasionally, until slightly reduced, 2–3 minutes. Remove pan from heat and whisk in cream cheese until combined. Season with salt and pepper to taste.



Slice pork crosswise. To pot with couscous, stir in 1 TBSP butter (2 TBSP for 4 servings) and lemon zest and lemon juice to taste. Season with salt and pepper. Divide pork, couscous, and zucchini between plates. Top pork with tomato cream sauce and serve with any remaining lemon wedges on the side.

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

WK45