



# PORK CHOPS WITH TRUFFLE SAUCE

*roasted rainbow carrots, cremini mushrooms, chives*

<b>COOK TIME</b> 25 MIN	<b>SERVINGS</b> 2	<b>CALORIES PER SERVING</b> 550	<b>NET CARBS PER SERVING</b> 15 GRAMS
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This dish proves that delicious doesn't have to mean complicated. With just six ingredients and 25 minutes on the clock, you'll create a restaurant-worthy meal. Pork chops are pan-seared to a juicy finish, then served with a rich and savory truffle sauce studded with cremini mushrooms. They're served alongside tender roasted rainbow carrots and showered with chives.

## INGREDIENTS (6 ITEMS)

- 3 whole **Rainbow carrots**
- 4 oz **Cremini mushrooms**
- 1/8 oz **Chives**
- 2 (5 oz) **Boneless pork chops\***
- 2 oz **Cream cheese <sup>M</sup>**
- 1/2 tsp **Truffle zest**



## CUSTOM CHEF

If you chose to modify your meal, follow the Custom Chef instructions on the flip side of this card.



- 2 (5 oz) Organic chicken cutlets\*\***  
Calories: 540 Net Carbs: 15 grams

## WHAT YOU'LL NEED

- large sauté pan
- baking sheet
- medium bowl
- measuring cup & spoons
- peeler
- thermometer
- oven mitt
- cooking oil
- salt & pepper

## ALLERGENS

- M MILK**



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

**GREEN CHEF IS PROUD** to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

\*Pork is fully cooked when internal temperature reaches 145°.

\*\*Chicken is fully cooked when internal temperature reaches 165°.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork or chicken. Consuming raw or undercooked pork or chicken may increase your risk of foodborne illness. Go to [greenchef.com/faq](http://greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1

**PREP**

- Preheat oven to 425 degrees.
- Trim and peel **rainbow carrots\***. Slice across at an angle into pieces, about ½ inch thick.
- Wipe **cremini mushrooms** clean with damp paper towels. Remove stems if desired. Cut into slices, about ¼ inch thick.
- Mince **chives**.

*\*The ingredient you received may be a different color.*

COOKING FOR  
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2

**SEASON & ROAST CARROTS**

- Place **carrots** in a medium bowl. Drizzle with 1 tablespoon cooking oil. Season with ¼ teaspoon salt and a pinch of pepper. Stir to evenly coat.
- Spread **carrots** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 18-20 minutes, or until fork-tender, flipping halfway through.

3

**SEASON & COOK PORK**

- Pat **boneless pork chops** dry with paper towels. Season with salt and pepper.
- Heat 1½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **pork** to hot pan. Sear 3-4 minutes on each side, or until fully cooked.
- Transfer **pork** to a cutting board. Let rest at least 3 minutes.

🔄 Swap in **organic chicken cutlets** for boneless pork chops. Cook 4-6 minutes on each side, or until chicken is fully cooked.

4

**MAKE SAUCE**

- Heat 1½ tablespoons cooking oil in pan used for pork over medium-high heat. Add **mushrooms** to hot pan. Season with salt and pepper. Cook 3-5 minutes, or until softened, stirring occasionally.
- Add **cream cheese**, about ¼ cup water, and about ¼ teaspoon **truffle zest\*** (reserve remaining zest for another use). Stir to combine.
- Remove from heat.

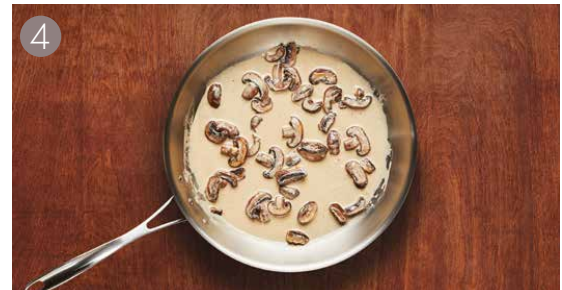
*\*Truffle zest has an intensely rich, earthy flavor. We recommend using half the zest in this recipe, but feel free to add more to your taste.*

5

**PLATE YOUR DISH**

- Slice **pork chops** into 5-7 slices each.
- Divide **truffle mushroom sauce** between plates. Shingle **pork** over top. Serve **roasted rainbow carrots** on the side. Garnish with **chives**. Enjoy!

🔄 Cut **chicken cutlets** into 5-7 slices each.

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# Pork Chops with Truffle Sauce

## Nutrition Facts

2 servings per container

**Serving size**

**1 (424g)**

**Amount per serving**

**Calories**

**550**

**% Daily Value\***

**Total Fat** 39g **50%**

Saturated Fat 8g **40%**

*Trans* Fat 0g

**Cholesterol** 105mg **35%**

**Sodium** 790mg **34%**

**Total Carbohydrate** 20g **7%**

Dietary Fiber 5g **18%**

Total Sugars 11g

Includes 0g Added Sugars **0%**

**Protein** 34g

Vitamin D 0mcg 0%

Calcium 150mg 10%

Iron 2mg 10%

Potassium 1231mg 25%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** CARROTS, PORK CUTLET (PORK WITH UP TO 12% OF SOLUTION OF PORK BROTH, SALT, AND NATURAL FLAVOR), CREMINI MUSHROOMS, CREAM CHEESE (CULTURED PASTEURIZED SKIM MILK AND CREAM, WHEY PROTEIN, MILK PROTEINS, LESS THAN 2% SALT, INULIN (NATURAL DIETARY FIBER), NATURAL ACIDS, XANTHAN, LOCUST BEAN AND GUAR GUMS, POTASSIUM SORBATE (MAINTAINS FRESHNESS)), OLIVE OIL\*\*, CHIVES, TRUFFLE ZEST (NATURAL FLAVOR, CAROB POWDER, SALT, BLACK SUMMER TRUFFLE, NATURAL FLAVORS), SALT\*\*.

**CONTAINS:** MILK

\*\*Information derived from the USDA's FoodData Central is used in the nutrition analysis, ingredient list, and allergen declaration of pantry items. Pantry items are found in the "What You'll Need" section of the recipe card.

Perishable Keep Refrigerated. It is recommended to consume recipes with shellfish and fish first. Produced in a facility that processes milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, sesame, and soy beans.

**Net Wt. 26.9oz (762.7g)**

# Pork Chops with Truffle Sauce

## Nutrition Facts

4 servings per container

**Serving size**

**1 (424g)**

**Amount per serving**

**Calories**

**550**

**% Daily Value\***

**Total Fat** 39g **50%**

Saturated Fat 8g **40%**

*Trans* Fat 0g

**Cholesterol** 105mg **35%**

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**Net Wt. 53.8oz (1525.4g)**