



Bacon-Smothered Pork

with Green Beans & Tarragon Butter



20-30min



2 Servings

Commonly used in French cooking, tarragon is known as "the king of herbs." It is beloved for its anise-like flavor, which adds an aromatic, bittersweet pop. In this keto-friendly recipe, the herb adds another layer of flavor to buttery, broiled green beans, served alongside pan-seared pork coated in a smoky bacon-cream sauce.

What we send

- 4 oz container peppadew peppers ¹²
- ½ lb green beans
- 4 oz bacon
- 1 shallot
- ¼ oz fresh tarragon
- 12 oz pork cutlets
- 1 pkt turkey broth concentrate
- 2 pkts cream cheese ⁷

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- medium skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 510kcal, Fat 43g, Carbs 19g, Proteins 11g



1. Prep ingredients

Coarsely chop **peppadew peppers**. Trim **green beans**. Cut **bacon** into ½-inch pieces. Finely chop **¼ cup shallot**. Finely chop **1 tablespoon tarragon leaves**, discarding **stems**.



2. Cook bacon

Heat a medium skillet over medium-high. Add **bacon** and cook, stirring occasionally, until golden brown and crisp, 4–5 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Pour off **all but 1 tablespoon bacon fat** from skillet.



3. Sear pork

Pat **pork** dry and season all over with **salt** and **pepper**. Return skillet with **bacon fat** to medium-high heat. Working in batches if necessary, add pork and cook until golden brown and just cooked through, about 2 minutes per side (reduce heat if pork starts to get too brown). Transfer pork to a plate.



4. Make sauce

Preheat broiler with top rack 6 inches from heat source. Reduce heat to medium; add **chopped shallots** and cook, stirring, until softened and golden, 1–2 minutes. Whisk in **broth concentrate**, **all of the cream cheese**, and **½ cup water**, and bring to a simmer. Cook, stirring, until sauce is thick enough to coat a spoon, 1–2 minutes.



5. Broil green beans

On a rimmed baking sheet, toss **green beans** with **1 tablespoon oil** and season with **salt** and **pepper**. Broil on top oven rack until tender and slightly charred, about 5 minutes (watch closely as broilers vary). Remove from oven; carefully toss green beans directly on baking sheet with **chopped tarragon** and **1 tablespoon butter**.



6. Finish & serve

Stir **peppadew peppers** and **most of the bacon** into **sauce**. Return **pork** to skillet, and simmer until pork is heated through, about 30 seconds. Serve **pork** with **sauce** spooned over top, and **green beans** alongside. Sprinkle **remaining bacon** on top. Enjoy!