



Bacon-Smothered Pork and Dessert

with Green Beans & Tarragon Butter



20-30min



2 Servings

All home cooks should have a bag of tricks—a few tried and true techniques and ingredients that are sure to turn dinner into a restaurant-worthy plate. Here we smother seared pork cutlets in a smoky bacon sauce. Our trick? We stir cream cheese into the pan sauce for added richness and flavor; it's a great way to achieve a creamy consistency without having to worry about the sauce breaking.

What we send

- ½ lb green beans
- 4 oz pkg thick-cut bacon
- 1 yellow onion
- ¼ oz fresh tarragon
- 12 oz pkg pork cutlets
- 1 pkt turkey broth concentrate
- 2 (1 oz) cream cheese ⁷
- 4 oz roasted red peppers
- 2 (4 oz) mini New York cheesecakes ^{1,3,6,7}

What you need

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

Tools

- medium skillet
- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 1200kcal, Fat 77g, Carbs
62g, Protein 65g



1. Prep ingredients

Coarsely chop **roasted peppers**. Trim stem ends from **green beans**. Cut **bacon** into ½-inch pieces. Finely chop **¼ cup onion**. Finely chop **1 tablespoon tarragon leaves**; discard 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. Use a slotted spoon to transfer bacon to a paper towel-lined plate. Carefully 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 a rack in the top position. Reduce heat to medium; add **chopped onions** 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 **roasted 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!