



## Bacon-Smothered Pork

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

- 4 oz roasted red peppers
- ½ lb green beans
- 4 oz pkg thick-cut bacon
- 1 shallot
- ¼ oz fresh tarragon
- 12 oz pkg pork cutlets
- 1 pkt turkey broth concentrate
- 2 (1 oz) cream cheese <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

## Tools

- medium skillet
- rimmed baking sheet

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 790kcal, Fat 52g, Carbs 22g, Protein 60g



### 1. Prep ingredients

Preheat broiler with a rack in the top position.

Coarsely chop **roasted peppers**, if necessary. Trim stem ends from **green beans**. Finely chop **¼ cup shallot**. Finely chop **1 tablespoon tarragon leaves**; discard stems.

Cut **bacon** into ½-inch pieces.



### 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**.

Heat skillet with **bacon fat** over medium-high. 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 to a plate.



### 4. Make sauce

Reduce skillet heat to medium; add **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 thick enough to coat back of 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). Carefully toss with **chopped tarragon** and **1 tablespoon butter** directly on baking sheet.



### 6. Finish & serve

Stir **roasted peppers** and **most of the bacon** into **sauce**. Add **pork** and simmer until heated through, about 30 seconds.

Serve **pork** with **sauce** spooned over top and with **green beans** alongside. Sprinkle **remaining bacon** over top. Enjoy!