



Bacon-Smothered Pork Chop

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. It's especially tasty with chicken and eggs. In this keto-friendly recipe, the herb adds another layer of flavor to buttery, broiled green beans, served alongside pan-seared pork chops coated in a smoky bacon-cream sauce.

What we send

- 4 oz canned peppadew peppers ¹⁷
- ½ lb green beans
- 4 oz bacon
- 1 shallot
- ¼ oz fresh tarragon
- 12 oz boneless pork chops
- 1 pkt turkey broth concentrate
- 2 oz cream cheese ⁷

What you need

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

Tools

- medium skillet
- rimmed baking sheet

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 66g, Carbs 16g, Protein 66g



1. Prep ingredients

Coarsely chop **peppadew peppers**. Trim stem ends from **green beans**. Cut **bacon** into ½-inch pieces. Peel and finely chop **¼ cup shallots**. Pick **tarragon leaves** from stems, discarding stems. Finely chop 1 tablespoon leaves.



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 chops** dry and season all over with **salt** and **several grinds of pepper**. Return skillet with **bacon fat** to medium-high heat. Add pork chops and cook until golden brown and just cooked through, about 3 minutes per side, reducing heat if pork starts to get too brown. Transfer pork chops to a plate.



4. Make sauce

Reduce heat to medium; add **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

Meanwhile, heat broiler to high with top rack 6 inches from heat source. On a rimmed baking sheet, toss **green beans** with **1 tablespoon oil** and season with **salt** and **pepper**. Broil until tender and slightly charred, 5 minutes (watch closely). Remove from oven; carefully toss green beans directly on baking sheet with **1 tablespoon butter** and **chopped tarragon**.



6. Finish & serve

Stir **peppadew peppers** and **most of the bacon** into the **sauce**. Return **pork chops** to skillet, and simmer until pork is heated through, about 1 minute. Serve **pork** with **sauce** spooned over top, and **green beans** alongside. Sprinkle **remaining bacon** on top. Enjoy!