



#2 Butcher's Trio Pack

Add a Protein Variety Pack to your box!



Cooking Time



2 Servings

Let us save you a trip to the butcher shop with a package full of quality meat. Bone-in pork chops, tender ground beef, and juicy chicken breasts are always handy to have in the fridge or freezer. Use them to add servings to one of our meals or to whip up your own fantastic recipe.

What we send

- 10 oz ground beef
- 2 bone-in pork chops
- 2 boneless, skinless chicken breasts

What you need

- your choice!

Tools

- choose your own cooking adventure!

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1000kcal, Fat 61g, Proteins 107g



1. Pan roast

Both chicken breasts and bone-in pork chops do really well when seared in a hot skillet and then finished in the oven. Make it a one-skillet meal by adding your favorite veggies to the skillet before you finish the meat in the oven. Change this meal up with the simple addition of fresh herbs, marinades, or flavorful spices.



2. Make a sauce

After you pan-sear pork chops or chicken breasts, you can remove the protein and use the flavor goodness that's left on the bottom of the pan for an impressive pan sauce. With the heat over medium-high, deglaze the pan with wine, broth, or a little of both. Let the liquid bubble away to reduce, while you scrape up the browned bits from the bottom. Finish it with butter or cream for added flavor.



3. Meatloaf

Make mini meatloaves instead of one large one for faster cooking and a little bit of fun. Mix the ground beef in a bowl with beaten egg, some breadcrumbs, some grated onion, Worcestershire sauce and ketchup. Divide the beef as you would to make burger patties, but instead, pan sear them in a cast-iron skillet and finish them in the oven. Top with a sweet and sour glaze or wrap them in bacon!



4. Cottage pie

Cottage pie is just like shepherd's pie, but instead of ground lamb, you sub in ground beef. Brown the beef in a cast iron skillet. Then sauté diced carrots, onions and chopped garlic in the same skillet. Return the beef to the veggies along with a bit of beef stock or broth. Add frozen peas. Top with mashed potatoes and finish to get nice and browned in the oven.



5. Add fancy potatoes




It's a fact that any meat goes well with just about any potato. Get creative! Yes, mashed potatoes are always a hit - but what about adding some cheese or chopped chives? Or, if you're keeping the meat simple, make the potatoes fancy and put together potatoes au gratin or roasted fingerlings tossed with fresh thyme.



6. Mixed grill!

Who says that everyone at the table needs to get one whole piece of the same type of protein? Make a mixed grill using pork chops and chicken breasts and slice the meat after it rests so that everyone can sample both or take just the meat they prefer! Everyone's happy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**