



Creamy Bacon-Smothered Pork & Green Beans

featuring Philadelphia cream cheese



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-cream sauce. Our trick? We stir Philadelphia 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 bacon
- 1 shallot
- ¼ oz fresh tarragon
- 4 oz peppadew peppers ¹²
- 12 oz pkg pork cutlets
- 1 pkt turkey broth concentrate
- 2 (1 oz) Philadelphia cream cheese ⁷

What you need

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

Tools

- medium skillet
- rimmed baking sheet

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 780kcal, Fat 51g, Carbs 21g, Proteins 60g



1. Prep ingredients

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



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 cutlets

Pat **pork cutlets** dry, then 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. Transfer pork to a plate (no need to wipe out skillet).



4. Make sauce

Preheat broiler with a rack in the top position. Transfer **chopped shallots** to same skillet. Cook over medium heat, stirring occasionally, until softened and golden, 1–2 minutes. Whisk in **broth concentrate**, **all of the Philadelphia cream cheese**, and **½ cup water**; bring to a simmer. Cook, stirring, until sauce is thick enough to coat the 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). 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 just heated through, about 30 seconds. Serve **pork** with **sauce** spooned over top, and **green beans** alongside. Sprinkle **remaining bacon** on top. Enjoy!