

Honey Bourbon Pork Chops

Description

Serves 2–3. Boneless, center-cut pork loin chops are served in our delicious Honey-Bourbon sauce, made zesty with a touch of fresh ginger. A versatile dish that is fantastic grilled or sautéed. **Entree Includes:** Honey Bourbon Pork Chops and Sauce. Veggie sides shown in photo are serving suggestions.

Cooking Instructions

This dish has 3 parts: Pork Chops, Sauce, and Seasoning.

QuickThaw: Submerge pork chops and sauce in well-sealed packages in water for 10–15 minutes.

Season Pork: Rub seasoning pack contents onto pork chops evenly.

Cooking Method – Choose One:

Grill: Grill chops over medium heat until internal temp reaches 155°F.

Pan Sauté: Heat 1–2 tablespoons oil in a skillet over low-medium heat. Sauté chops for 4–5 minutes per side, until internal temp reaches 155°F.

Prepare Sauce: Place sauce in a microwave-safe container. Cover with plastic wrap and microwave until steaming. Spoon sauce over chops just before serving.

Internal temp: 155°F.

Serving Suggestions: Serve with white rice and green beans. Beaujolais.

Please Note: Cooking times are estimates and may vary based on your grill, stovetop, pan, equipment, and how thawed the dish is when placed on the grill or in the skillet.

Nutritional Information

Per Chop: Nutritional information coming soon.

Contains: Soy.

Lifestyle: Gluten-Free. Dairy-Free.

Ingredients: center-cut pork chops, honey, brown sugar, canola oil, bourbon, soy sauce, rice flour, salt, minced ginger, garlic powder, onion powder, paprika, cinnamon, sunflower lecithin, spices.

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary. Serving size: 3 servings per entrée, unless otherwise stated.



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