



In your box

- 2 Zucchini
- 1 Yellow Squash
- 1 Lime
- ¼ oz. Cilantro
- 🔥 1 tsp. Chipotle Seasoning
- 2 oz. Sour Cream
- ½ oz. Tortilla Strips
- 2 oz. Shredded Cheddar Cheese

Customize It Options

- 12 oz. Boneless Pork Chops
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 12 oz. Sirloin Steaks

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray
 Baking Sheet,
 Medium Non-Stick Pan,
 2 Mixing Bowls

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Tortilla Pork Chop

with squash and lime crema

NUTRITION per serving—Calories: 578, Carbohydrates: 19g, Sugar: 7g, Fiber: 5g, Protein: 47g, Sodium: 1033mg, Fat: 33g, Saturated Fat: 14g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.
 *Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
30-40 min.	6 days	Intermediate	Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork in Step 1, In Step 2, roast **zucchini** and **yellow squash**, 10 minutes. Follow same instructions as pork in Steps 3 and 4, searing chicken, 2-3 minutes per side, then roasting until chicken reaches minimum internal temperature, 10-12 minutes.
- If using **sirloin steaks**, follow same instructions as pork in Step 1, In Step 2, roast zucchini and yellow squash, 12 minutes. Follow same instructions as pork in Steps 3 and 4, searing steak, 2-3 minutes per side, then roasting until steak reaches minimum internal temperature, 7-9 minutes.
- If using **ribeye**, follow same instructions as pork in Steps 1, 3 and 4, searing, 2-3 minutes per side, then roasting until ribeye reaches minimum internal temperature, 5-7 minutes. Halve to serve.



1. Prepare the Ingredients

- Trim **zucchini** and **yellow squash** ends, halve lengthwise, and cut into ½" half-moons.
- Halve **lime**. Cut one half into wedges and juice remaining half.
- Stem and mince **cilantro**.
- Pat **pork chops** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2. Roast the Squash

- Place **zucchini** and **yellow squash** on prepared baking sheet and toss with **seasoning blend** (to taste), ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and roast in hot oven, 15 minutes.
- Remove from oven. *Squash will finish cooking in a later step.*
- While squash roasts, sear pork chop.



3. Sear the Pork Chops

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **pork chops** to hot pan and sear until browned, 2-3 minutes per side.
- Remove from burner.



4. Finish the Pork Chops and Squash

- Coarsely crush **tortilla strips**. In a mixing bowl, combine crushed tortilla strips, **cheese**, and 1 tsp. **olive oil**.
- Carefully, move **squash** on one side of baking sheet. *Baking sheet will be hot! Use a utensil.* Place **pork chops** in empty space and top evenly with **tortilla strip-cheese mixture**.
- Roast again until pork chops reach a minimum internal temperature of 145 degrees, 6-7 minutes.



5. Make Lime Crema and Finish Dish

- In another mixing bowl, combine **sour cream** and 1 tsp. **lime juice**.
- Plate dish as pictured on front of card, drizzling **squash** with **lime crema** and garnishing with **cilantro**. Squeeze **lime wedges** over to taste. Bon appétit!