



#### In your box

2 oz. Sliced Red Onion  
1 oz. Butter  
¼ oz. Sweetly Drop Peppers  
12 oz. Asparagus  
1 tsp. Buttermilk-Dill Seasoning  
1 oz. Shredded Asiago Cheese

#### Customize It Options

12 oz. Boneless Pork Chops  
12 oz. Sirloin Steaks  
13 oz. Boneless Skinless Chicken Breasts  
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk

#### You will need

Olive Oil, Salt, Pepper  
Medium Non-Stick Pan, Mixing Bowl,  
Large Non-Stick Pan

HOME CHEF  
*Fresh*  
AND EASY

Ready in 15

## Sweet Pepper Butter Pork Chop with Asiago asparagus

NUTRITION per serving—Calories: 533, Carbohydrates: 9g, Fat: 35g, Protein: 44g, Sodium: 1066mg.

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

10-15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Set **butter** on counter to soften

### Customize It Instructions

- If using **sirloin steak**, follow same instructions as pork in Step 1, cooking until steak reaches minimum internal temperature, 5-7 minutes per side.
- If using **chicken breasts**, follow same instructions as pork in Step 1, cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



### Cook the Pork Chops

- Pat **pork chops** dry, and season both sides with **seasoning blend** and a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add pork chops to hot pan and cook until chops reach a minimum internal temperature of 145 degrees, 3-5 minutes per side, covering after flipping.
- While pork chops cook, cook asparagus.



### Make the Butter

- Coarsely chop **sweetie drop peppers**.
- In a mixing bowl, thoroughly combine softened **butter**, peppers, and a pinch of **salt** and **pepper**.



### Cook the Asparagus

- Trim woody ends off **asparagus**.
- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add asparagus and **onions** to hot pan and stir often until asparagus is tender, but still crisp, 8-10 minutes.
- Remove from burner and stir in **cheese**, ¼ tsp. **salt**, and a pinch of **pepper**.
- While asparagus cooks, make butter.



### Finish the Dish

- Plate dish as pictured on front of card, topping **pork chops** with **butter**. Bon appétit!