



In your box

- 8 oz. Sliced Zucchini
- 1 oz. Crispy Red Peppers
- 5 oz. Peas
- 1 oz. Garlic & Herb Goat Cheese
- 2 fl. oz. Jalapeño Ranch Dressing
- 1 tsp. Portuguese Piri Piri Seasoning
- 4 oz. Sliced Yellow Squash

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, eggs, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray

HOME CHEF
Fresh
AND **EASY**

Grill-Ready

Piri Piri Pork Chop

with zucchini and feta

NUTRITION per serving—Calories: 652, Carbohydrates: 33g, Fat: 37g, Protein: 46g, Sodium: 1382mg.

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

20-30 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Medium



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **zucchini, yellow squash, peas**, 1 ½ tsp. **olive oil**, ½ tsp. **salt**, and ¼ tsp. **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Pat **pork chops** dry, and season both sides with **seasoning blend**. Drizzle with ½ tsp. olive oil.
- *If using **steak** or **chicken**, follow same instructions.*



3

Finish the Meal

- Carefully, open grill bag and scoop out **vegetables**.
- Plate dish as pictured on front of card, topping vegetables with **goat cheese** (crumbling with your hands if needed) and **crispy peppers**. Top **pork chops** with **jalapeño ranch dressing** (to taste). Bon appétit!



2

Grill the Meal

- Place grill bag on hot grill and cook until **zucchini** and **yellow squash** are tender, 12-15 minutes, flipping once halfway through.
- While grill bag cooks, place **pork chops** on hot grill and cook until pork is browned and reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- *If using **steak**, follow same instructions. If using **chicken**, cook until chicken is browned and reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.*
- Rest grilled pork, 3 minutes.

For a Rainy Day

- If cooking indoors, pat **pork chops** dry, and season both sides with **seasoning blend**. Thoroughly rinse any fresh produce and pat dry. Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add pork chops to hot pan and cook until pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side. While pork cooks, place a large non-stick pan over medium heat and add 1 Tbsp. olive oil. Add **zucchini, yellow squash**, ¼ tsp. **salt**, and ¼ tsp. **pepper** to hot pan. Stir occasionally until tender, 4-5 minutes. Stir in **peas** and cook until heated through, 2-3 minutes. Remove from burner. Follow same plating instructions as grilling.