



In your box

- ½ oz. Crumbled Bacon
- 1 oz. Shredded Grand Cru (Gruyere) Cheese
- 1 ½ fl. oz. Dijon Honey Mustard Dressing
- 8 oz. Green Beans
- ½ tsp. Garlic Salt
- ½ oz. Crispy Fried Onions
- 5 oz. Corn Kernels

Customize It Options

- 12 oz. Boneless Pork Chops
- 12 oz. Filets Mignon
- 12 oz. Sirloin Steaks
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper

Minimum Internal Protein Temperature

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

Oven-Ready



Bacon and Gruyere-Crusted Pork Chop

with honey mustard green beans

NUTRITION per serving—Calories: 603, Carbohydrates: 30g, Sugar: 10g, Fiber: 5g, Protein: 48g, Sodium: 1212mg, Fat: 37g, Saturated Fat: 11g
 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

30-40 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork in Steps 2 and 3, baking uncovered in hot oven until chicken reaches minimum internal temperature, 20-25 minutes.
- If using **sirloin**, follow same instructions as pork in Steps 2 and 3, baking uncovered in hot oven until steak reaches minimum internal temperature, 18-22 minutes. Rest, 3 minutes.
- If using **filets mignon**, follow same instructions as pork in Steps 2 and 3, baking uncovered in hot oven until steak reaches minimum internal temperature, 18-22 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans, corn, garlic salt**, and 1 tsp. **olive oil** in provided tray. Spread into a single layer.
- Bake uncovered in hot oven, 12 minutes.



2. Add the Pork

- Carefully remove tray from oven and push **vegetables** to one side. Tray will be hot! Use a utensil.
- Pat **pork chops** dry, and add to empty side of tray. Top evenly with ¼ tsp. **salt**, a pinch of **pepper, cheese, and bacon**.



3. Bake the Dish

- Bake uncovered in hot oven until **green beans** are tender and **pork chops** reach a minimum internal temperature of 145 degrees, 16-20 minutes.
- Carefully remove from oven. Rest. 3 minutes. Top green beans with **dressing** and **crispy onions**. Bon appétit!