



In your box

- 12 oz. Trimmed Green Beans
- 4 oz. Stroganoff Sauce
- ½ tsp. Garlic Salt
- ½ oz. Crispy Fried Onions
- 1 oz. Shredded Mozzarella

Customize It Options

- 12 oz. Boneless Pork Chops
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 14 oz. Duroc Boneless Pork Chops
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Steaks

*Contains: milk, wheat, soy

You will need

Olive Oil, Salt

Minimum Internal Protein Temperature

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

Oven-Ready



Mushroom Smothered Pork Chop

with roasted green beans and crispy onions

NUTRITION per serving—Calories: 554, Carbohydrates: 19g, Sugar: 7g, Fiber: 4g, Protein: 44g, Sodium: 1522mg, Fat: 33g, Saturated Fat: 13g
 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

25-35 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Mix **green beans**, 2 tsp. **olive oil**, and **garlic salt** in bottom of provided tray. Spread into an even layer and cover tray with foil.
- Bake green beans covered in hot oven, 10 minutes.



2. Add the Pork Chops

- Carefully remove from oven.
- Pat **pork chops** dry. Place pork chops on **green beans**. Season pork with $\frac{1}{4}$ tsp. **salt**.
- Top entire dish with **sauce**, then sprinkle **mozzarella** on pork.

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork in Steps 2 and 3, baking uncovered until chicken reaches minimum internal temperature, 25-30 minutes.
- If using **steaks**, follow same instructions as pork in Steps 2 and 3, baking uncovered until steaks reach minimum internal temperature, 25-30 minutes.



3. Bake the Dish

- Bake uncovered until **green beans** are tender and **pork** reaches a minimum internal temperature of 145 degrees, 20-25 minutes.
- Carefully remove from oven. Top with **crispy onions**. Bon appétit!