



Grill-Ready



Peach Glazed Pork Chop

with pesto butter zucchini and corn

NUTRITION per serving—Calories: 603, Carbohydrates: 33g, Sugar: 16g, Fiber: 4g, Protein: 45g, Sodium: 1461mg, Fat: 36g, Saturated Fat: 15g
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
Mild

In your box

1 oz. Peach Preserves
5 oz. Corn Kernels
12 oz. Sliced Zucchini
3 Tbsp. Basil Pesto
¼ tsp. Red Pepper Flakes
1 oz. Shredded Asiago Cheese
1 tsp. Garlic Salt
1 oz. Butter

Customize It Options

12 oz. Boneless Pork Chops
14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
12 oz. Sirloin Steaks
12 oz. Salmon Fillets
13 oz. Boneless Skinless Chicken Breasts

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Minimum Internal Protein Temperature

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

Before you cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **NY strip steak**, follow same instructions as pork chops in Steps 1 and 2, grilling until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **salmon**, pat dry and season flesh side with 1 tsp. **olive oil**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**. Follow same instructions as pork chops in Step 2, grilling, skin side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using **chicken**, follow same instructions as pork chops in Steps 1 and 2, grilling until browned and chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin**, follow same instructions as pork chops in Steps 1 and 2, grilling until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.* Remove from grill. Rest, 3 minutes.



1. Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium.
- Place **zucchini**, **corn**, **pesto**, **butter**, and **garlic salt** in provided grill bag. Roll open end of bag to seal and gently shake to mix. Spread vegetables in bag into even layer.
- Pat **pork chops** dry. Drizzle with 1 tsp. **olive oil** and season both sides with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.



2. Grill the Meal

- Place grill bag on hot grill and cook until **zucchini** is tender, 12-15 minutes, flipping once halfway through.
- Place **pork chops** on hot grill. Cook until pork chops reach a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Carefully remove from grill. Rest pork, 3 minutes.



3. Finish the Dish

- Spread **peach preserves** evenly over **pork chops** and top with **red pepper flakes** (to taste).
- Carefully, open grill bag and scoop out **vegetables**.
- Plate dish as pictured on front of card, garnishing vegetables with **cheese**. Bon appétit!

For a Rainy Day...

- If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and cooking spray. Place **zucchini**, **corn**, **pesto**, **butter**, and **garlic salt** on prepared baking sheet and combine. Spread into a single layer and roast in hot oven until zucchini is tender, 8-10 minutes. Pat **pork chops** dry, and season both sides with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Place pork chops in hot pan and cook until golden brown and chops reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. Remove from burner. Rest, 3 minutes. Follow same plating instructions.