



In your box

- ¼ oz. Cilantro
- 1 Roma Tomato
- ½ cup Panko Breadcrumbs
- 3 oz. Corn Kernels
- 2 oz. Chipotle Crema
- ¾ cup Jasmine Rice
- 6 fl. oz. Canola Oil
- ½ oz. Grated Cotija Cheese
- 🌶️ 4 tsp. Taco Seasoning

Customize It Options

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

- Olive Oil, Salt, Pepper
- Medium Pot,
- 2 Medium Non-Stick Pans

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Crispy Fried Pork Chop in Ranchero Sauce

with elotes-style rice

NUTRITION per serving—Calories: 1524, Carbohydrates: 88g, Sugar: 4g, Fiber: 5g, Protein: 48g, Sodium: 1474mg, Fat: 110g, Saturated Fat: 16g
 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

40-50 min.

Cook Within

6 days

Difficulty Level

Expert

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **seasoning blend**



1. Start the Rice

- Bring a small pot with **rice** and 1¼ cups **water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner and stir in half the **seasoning blend** (reserve remaining for ranchero sauce). Set aside.
- While rice cooks, core **tomato** and cut into ½" dice.
- Stem and mince **cilantro**.

2. Prepare the Pork Chops

- Cover **pork chops** with plastic wrap and use a heavy object to pound to an even ½" thickness. *You may also use a gallon-size bag for easier clean up.*
- Remove plastic wrap and season both sides of pork chop with ¼ tsp. **salt** and ¼ tsp. **pepper**.
- Place **panko** on a plate. Transfer pork chops to plate with panko and roll and flip until completely coated, pressing gently to adhere.

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork in Steps 1, 2, and 4, frying until chicken reaches minimum internal temperature, 4-6 minutes per side.



3. Make the Ranchero Sauce

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **tomato** to hot pan and cook until juices release, 2-3 minutes.
- Add ¼ cup **water** and bring to a simmer.
- Once simmering, stir in remaining **seasoning blend**. Then stir occasionally, gently smashing tomatoes, until liquid is reduced by half, 1-2 minutes.
- Remove from burner and stir in **cilantro**. Remove sauce to a bowl and cover. Wipe pan clean and reserve.



4. Fry the Pork Chops

- Line a plate with a paper towel. Place another medium non-stick pan over medium heat and add **canola oil**. Let heat, 5 minutes.
- After 5 minutes, test oil temperature by adding a pinch of **panko** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Place **pork chops** in hot oil and cook until golden brown and chops reach a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- Remove from burner. Remove pork chops to towel-lined plate and season with a pinch of **salt**. Rest, 3 minutes.



5. Finish Rice and Finish Dish

- Return pan used to cook ranchero sauce to medium-low heat and add 1 tsp. **olive oil**. Add **corn** and a pinch of **salt** to hot pan. Stir occasionally until golden brown, 2-3 minutes.
- Remove from burner. Stir in **chipotle crema** (to taste) until combined.
- Plate dish as pictured on front of card, topping **pork chops** with **ranchero sauce** and rice with **creamy corn** and **cotija**. *You may also mix rice and corn, if desired.* Bon appétit!