



In your box

- 6 Chives
- 16 oz. Carrot
- ½ oz. Smoked Almonds
- 1 fl. oz. Honey
- 1 oz. Blue Cheese Crumbles

Customize It Options

- 12 oz. Boneless Pork Chops
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13½ 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, Cooking Spray

Baking Sheet, Mixing Bowl, Medium Oven-Safe Non-Stick Pan

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



Blue Cheese and Smoked Almond Pork Chop

with honey-roasted carrots and chives

NUTRITION per serving—Calories: 520, Carbohydrates: 32g, Sugar: 21g, Fiber: 7g, Protein: 42g, Sodium: 1390mg, Fat: 25g, Saturated Fat: 7g
 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	Cook Within	Difficulty Level	Spice Level
45-55 min.	6 days	Intermediate	Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **chives**



1. Roast the Carrot

- Peel, trim, and cut **carrot** into french-fry-sized sticks.
- Place **carrot sticks** on prepared baking sheet and toss with 1 tsp. **olive oil** and ½ tsp. **salt**. Massage oil and salt into carrot, then drizzle with **honey**.
- Spread into a single layer and roast in hot oven until very tender and lightly charred, 25-30 minutes.
- While carrot sticks roast, prepare ingredients and make topping.



2. Prepare Ingredients and Make Topping

- Coarsely chop **almonds**.
- Mince **chives**.
- Combine **blue cheese**, **almonds**, half the **chives** (reserve remaining for garnish), and ¼ tsp. **salt** in a mixing bowl. Set aside.
- Pat **pork chops** dry, and season both sides with a pinch of **salt** and **pepper**.

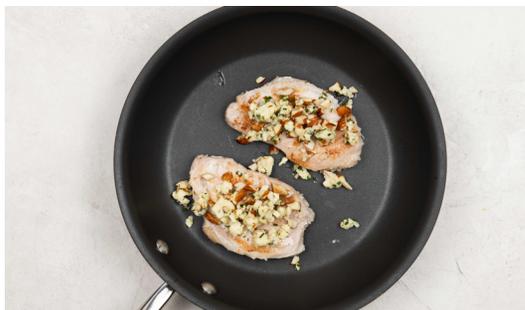
Customize It Instructions

- If using **NY strip steak**, follow same instructions as pork chops in Steps 2, 3, and 4, searing until browned on one side, 2-3 minutes, then flipping, adding **topping**, and roasting until steak reaches minimum internal temperature, 10-12 minutes. Rest, 3 minutes. Halve to serve.
- If using **chicken breasts**, follow same instructions as pork chops in Steps 2, 3, and 4, searing until browned on one side, 2-3 minutes, then flipping, adding **topping**, and roasting until chicken reaches minimum internal temperature, 8-10 minutes.



3. Sear the Pork Chops

- Place a medium oven-safe non-stick pan over medium-high heat.
- Add 1 tsp. **olive oil** and **pork chops** to hot pan. Cook until well-browned, 1-2 minutes on one side.



4. Roast the Pork Chops

- Flip **pork chops**, and add **topping** evenly.
- Place pan in hot oven and roast until cheese melts and pork chops reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- *Pork chop thickness may vary. If you receive a thinner pork chop, check for doneness sooner.*
- Carefully, remove pan from oven. Transfer chops to a plate and rest, at least 5 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with remaining **chives**. Bon appétit!