



#### In your box

.125 oz. Mint  
4 oz. Mandarin Oranges  
1 Lime  
1 Shallot  
16 oz. Bone-in Pork Chops  
1 Tbsp. Mojito Lime Seasoning  
½ fl. oz. Honey  
4 oz. Baby Arugula  
½ oz. Slivered Almonds



## Mojito Pork Chops

with mandarin orange and slivered almond salad

NUTRITION per serving—Calories: 615, Carbohydrates: 28g, Fat: 36g, Protein: 43g, Sodium: 701mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
25-35 min.

Cook Within  
6 days

Difficulty Level   
Easy

Spice Level   
Not Spicy

## ① You will need

Olive Oil, Pepper, Cooking Spray  
Baking Sheet, Mixing Bowl, Medium Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **mint, dressing**



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### Prepare the Ingredients

- Drain **mandarin oranges** and reserve juice.
- Zest **lime**, halve, and juice.
- Stem and coarsely chop **mint**.
- Peel and halve **shallot**. Slice into thin strips.
- Pat **pork chops** dry, and season both sides with **mojito lime seasoning** and a pinch of **pepper**.



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### Make the Dressing

- Place 2 Tbsp. reserved **mandarin orange juice**, 1 Tbsp. **lime juice**, 1 Tbsp. **olive oil**, **honey**, **mint** (reserve a pinch for garnish), 2 tsp. **lime zest**, and a pinch of **pepper** in a large mixing bowl. Mix until thoroughly combined.
- Set aside 2 Tbsp. dressing for pork chops.



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### Sear the Pork Chops

- Heat 1 tsp. **olive oil** in a medium pan over medium heat.
- Place **pork chops** in hot pan and cook until golden brown, 2-3 minutes per side.



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### Finish the Pork Chops

- Transfer **pork chops** to prepared baking sheet.
- Roast in hot oven until pork chops reach a minimum internal temperature of 145 degrees, 6-9 minutes.
- Rest 5 minutes.
- While pork chops rest, make salad.



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### Make Salad and Finish Dish

- Stir **dressing** to recombine. Add **arugula**, **mandarin oranges**, and **shallot** (to taste) to dressing. Toss to coat.
- Plate dish as pictured on front of card, drizzling reserved dressing on **pork chops** and garnishing salad with **slivered almonds** and remaining **mint**. Bon appétit!