



#### In your box

6 Chives  
16 oz. Carrot  
½ oz. Smoked Almonds  
2 Bone-in Pork Chops  
½ fl. oz. Honey  
¾ oz. Blue Cheese



## Blue Cheese and Smoked Almond Pork Chop

with honey-roasted carrots and chives

NUTRITION per serving—Calories: 618, Carbohydrates: 25g, Fat: 36g, Protein: 44g, Sodium: 1132mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**45-55 min.**

Cook Within  
**6 days**

Difficulty Level ● □ □  
**Easy**

Spice Level □ □ □  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Mixing Bowl, Medium Oven-Safe 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: **chives**



1

### Prepare the Ingredients

- Peel **carrot**, trim, and cut into french-fry-sized sticks.
- Coarsely chop smoked **almonds**.
- Mince **chives**.
- Pat **pork chops** dry, and season both sides with a pinch of **salt** and **pepper**.



2

### Roast the Carrot Sticks

- Place **carrot sticks** on prepared baking sheet and toss with 1 tsp. **olive oil**, **honey**, and ¼ tsp. **salt**. Massage oil and honey into carrots.
- Spread into a single layer and roast in hot oven until very tender and lightly charred, 25-30 minutes.
- While carrot roasts, make topping.



3

### Prepare the Topping

- Combine **blue cheese**, **almonds**, half the **chives** (reserve remaining for garnish), and ¼ tsp. **salt** in a mixing bowl. Set aside.



4

### Sear the Pork Chops

- Place a medium oven-safe pan over medium-high heat.
- Add 1 tsp. **olive oil** and **pork chops** to hot pan and cook on one side until well-browned, 3-5 minutes.



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### Roast the Pork Chops

- Flip **pork chops**, and spoon **blue cheese-almond topping** onto seared side. Place pan in oven and roast until cheese melts and pork chops reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Transfer chops to a plate and rest at least 5 minutes.
- Plate dish as pictured on front of card, garnishing with remaining **chives**. Bon appétit!