



#### In your box

12 oz. Cauliflower Florets  
1 Red Bell Pepper  
2 Bone-in Pork Chops  
.6 oz. Butter  
1 tsp. Sriracha  
2 tsp. Mesquite Seasoning



## Mesquite Pork Chop with Sriracha Butter and red pepper-cauliflower hash

NUTRITION per serving—Calories: 606, Carbohydrates: 14g, Fat: 40g, Protein: 44g, Sodium: 1298mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**35-45 min.**

Cook Within  
**6 days**

Difficulty Level   
**Easy**

Spice Level   
**Medium**

## 🕒 You will need

Olive Oil, Salt, Pepper

Mixing Bowl, Medium Oven-Safe Pan, Large Non-Stick 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
- Ingredient(s) used more than once: **seasoning blend**



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### Prepare the Ingredients

- Cut **cauliflower florets** into bite-sized pieces, if necessary.
- Stem, seed, remove ribs, and cut **red bell pepper** into 1" dice.
- Pat **pork chops** dry, and season both sides with ½ tsp. **salt** and a pinch of **pepper**.



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### Make the Butter

- Add **butter**, **Sriracha** (to taste), and half the **seasoning blend** (reserve remaining for hash) to a mixing bowl and thoroughly combine.
- Form butter mixture into two equally-sized disks. Refrigerate until plating.



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### Sear and Bake the Pork Chops

- Place a medium oven-safe pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **pork chops** to hot pan. Sear on one side until browned, 3-5 minutes.
- Flip pork chops, and place pan in hot oven. Roast until pork chops reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- While pork chops roast, make hash.



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### Make the Hash

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **cauliflower** and **red bell pepper** to hot pan and stir occasionally, 10 minutes.
- Add remaining **seasoning blend** and a pinch of **salt** and **pepper**. Stir occasionally vegetables are crisp-tender and slightly charred, 3-4 minutes.
- Remove from burner.



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### Finish the Dish

- Plate dish as pictured on front of card, topping **pork chops** with **butter**. Bon appétit!