



In your box

- 1 oz. Sour Cream
- ½ oz. Dijon Mustard
- 2 fl. oz. Roasted Chipotle and Raspberry Sauce
- 1 Shallot
- 12 oz. Yukon Potatoes
- 1 oz. Shredded Asiago Cheese
- ½ tsp. Garlic Salt
- 1 tsp. Pot Roast Seasoning
- 2 Zucchini

Customize It Options

- 16 oz. Bone-in Pork Chops
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 14 oz. Pork Tenderloin

You will need

- Olive Oil, Salt, Cooking Spray
- Medium Pot, Colander, Microwave-Safe Bowl, Medium Non-Stick Pan, Mixing Bowl, Baking Sheet



Bone-In Pork Chop with Raspberry-Chipotle Sauce and caramelized shallot mashed potatoes

NUTRITION per serving—Calories: 834, Carbohydrates: 60g, Fat: 46g, Protein: 50g, Sodium: 1746mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
40-50 min.

Cook Within
6 days

Difficulty Level
Intermediate

Spice Level
Not Spicy

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to 400 degrees
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **pork tenderloin**, pat dry and slice into ½"-thick medallions. Season same as pork chops in Step 2. Follow same instruction as pork chops in Step 4, cooking into pork reaches minimum internal temperature, 3-5 minutes per side.
- If using **chicken breasts** or **sirloin steaks**, follow same instruction as pork tenderloin in Steps 2 and 4, cooking until protein reaches minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Potatoes

- Cut **potatoes** into 1" dice.
- Bring a medium pot with potatoes covered by **water** to a boil. Once water is boiling, cook until fork-tender, 10-12 minutes.
- Reserve ¼ cup **potato cooking water**. Drain potatoes in a colander and return to pot. Cover and set aside.
- While potatoes cook, prepare ingredients.



2

Prepare Ingredients and Roast Zucchini

- Peel and halve **shallot**. Slice into thin strips.
- Trim **zucchini** ends and cut into ¼" slices on an angle.
- Pat **pork chops** dry, and season both sides with ¼ tsp. **salt**.
- Place zucchini on prepared baking sheet and toss with 1 Tbsp. **olive oil**, **seasoning blend**, and ¼ tsp. **salt**. Spread into a single layer and roast in a hot oven until tender, 14-16 minutes.
- While zucchini roasts, prepare shallot.



3

Caramelize Shallot and Mash Potato

- Place **shallot** in a microwave-safe bowl and microwave until softened, 3 minutes.
- Place a medium non-stick pan over medium heat and add 1 Tbsp. **olive oil**. Add shallot to hot pan. Stir occasionally until caramelized, 5-7 minutes.
- Transfer shallot to pot with **potatoes** and add half the reserved **potato cooking water**, **sour cream**, **cheese**, and **garlic salt**. Mash until smooth. *If dry, add remaining potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.
- Reserve pan; no need to wipe clean.



4

Cook the Pork Chops

- Return pan used to cook shallots to medium-high heat and add 1 tsp. **olive oil**. Place **pork chops** in hot pan and cook until golden brown and chops reach minimum internal temperature, 5-7 minutes per side.
- While pork cooks, make sauce.



5

Make Sauce and Finish Dish

- In a mixing bowl, combine **chipotle-raspberry sauce** and **Dijon**.
- *If mashed potatoes have cooled, return pot to medium heat and stir in warm water, 1 Tbsp. at a time, until desired temperature and consistency is reached.*
- Plate dish as pictured on front of card, pouring **sauce** over **pork**. Bon appétit!