



### In your box

12 oz. Trimmed Green Beans  
1 oz. Feta Cheese  
2 Tbsp. Roasted Red Pepper Pesto  
1 tsp. Chimichurri Seasoning  
.6 oz. Butter

### Customize It Options

12 oz. Boneless Pork Chops  
13 oz. Boneless Skinless Chicken Breasts  
13 ½ oz. Organic Boneless Skinless Chicken Breasts  
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk

### You will need

Olive Oil, Salt, Pepper  
Medium Non-Stick Pan, Large Non-Stick Pan, Mixing Bowl



## Pork Chop with Feta Butter and roasted red pepper pesto green beans

NUTRITION per serving—Calories: 493, Carbohydrates: 13g, Fat: 32g, Protein: 44g, Sodium: 978mg.

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

15 min.

Cook Within

4 days

Difficulty Level

Easy

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
- Set **butter** on counter to soften

### Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork chops in step 1, adding chicken to hot pan and cooking until browned and chicken 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 Pork Chops

- Pat **pork chops** dry, and season both sides with a pinch of **salt** and **seasoning blend**.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add pork chops to hot pan and cook until golden brown and chops reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- While pork chops cook, cook green beans.



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### Make the Feta Butter

- In a mixing bowl, combine **butter**, **feta**, and a pinch of **pepper**. Divide mixture into two equally-sized mounds.



2

### Cook the Green Beans

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **green beans**, 2 Tbsp. **water**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan and stir occasionally until tender, 8-10 minutes.
- If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Remove from burner and stir in **red pepper pesto**.



4

### Finish the Dish

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