



- In your box**
- 3 oz. BBQ Sauce
 - 2 tsp. Buttermilk Dill Seasoning
 - 2 oz. Shredded Cheddar Cheese
 - 1 oz. Crispy Fried Onions
 - 5 oz. Corn Kernels
 - 8 oz. Cooked Red Potatoes
- Customize It Options**
- 12 oz. Boneless Pork Chops
 - 13 ½ oz. Organic Boneless Skinless Chicken Breasts



Oven-Ready

BBQ Ranch Pork Chops with sweet corn and cheesy potatoes

NUTRITION per serving—Calories: 719, Carbohydrates: 58g, Fat: 32g, Protein: 50g, Sodium: 1462mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Prep & Cook Time

25-35 min.

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Place **potatoes** and **corn** in provided tray and toss with 2 tsp. **olive oil** and ¼ tsp. **salt**. Move to one half of tray.
- Place **pork chops** on empty half of tray. Sprinkle **seasoning blend** evenly over dish. Cover **vegetables** evenly with **cheddar cheese**.



2

Bake the Dish

- Bake uncovered until **cheese** has melted and **pork** reaches a minimum internal temperature of 145 degrees, 20-25 minutes.
- Carefully remove from oven and let cool slightly, 2-3 minutes. Top pork with **BBQ sauce** and garnish dish with **crispy onions**
- *If using **chicken breasts**, follow same instructions.*



3

Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!