



In your box

12 oz. Trimmed Green Beans
4 oz. Stroganoff Sauce
½ tsp. Garlic Salt
2 oz. Shredded Mozzarella
½ oz. Crispy Fried Onions

Customize It Options

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

You will need

Olive Oil, Salt



Oven-Ready

Mushroom Smothered Pork Chop

with roasted green beans and crispy onions

NUTRITION per serving—Calories: 601, Carbohydrates: 19g, Fat: 36g, Protein: 48g, Sodium: 1658mg.
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

25-35 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **green beans**, 2 tsp. **olive oil**, and **garlic salt** in bottom of provided tray. Spread into an even layer.



2

Add the Pork Chops

- Place **pork chops** on green beans. Season pork with $\frac{1}{4}$ tsp. **salt**.
- Top entire dish with **sauce**, then sprinkle **mozzarella** on pork.
- *If using **chicken**, follow same instructions.*



3

Bake the Dish

- Bake uncovered until **green beans** are tender and **pork** reaches a minimum internal temperature of 145 degrees, 20-25 minutes.
- *If using **chicken**, bake uncovered until green beans are tender and chicken reaches a minimum internal temperature of 165 degrees, 20-25 minutes.*
- Carefully remove from oven and top green beans with **crispy onions**. Bon appétit!