



In your box

- 2 tsp. Cajun Seasoning
- .6 oz. Butter
- 5 oz. Peas
- ¾ cup Parboiled Rice
- 2 oz. Remoulade
- ½ oz. Crispy Fried Onions
- 4 oz. Sliced Red Onion

Customize It Options

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

*Contains: milk, eggs, wheat, soy

You will need

- Salt



Oven-Ready

Pork Chop with Remoulade Sauce

and Cajun rice

NUTRITION per serving—Calories: 910, Carbohydrates: 89g, Fat: 37g, Protein: 48g, Sodium: 1245mg.

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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium



1

Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **rice**, **peas**, **red onion**, **seasoning blend**, and $\frac{3}{4}$ cup **water** in bottom of provided tray.



2

Add the Pork Chops

- Place **butter pats** on rice. Top with **pork chops** and season entire meal with $\frac{1}{4}$ tsp. **salt**.
- *If using **chicken**, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **pork** reaches a minimum internal temperature of 145 degrees, 25-27 minutes.
- *If using **chicken**, bake uncovered until chicken reaches a minimum internal temperature of 165 degrees, 25-27 minutes.*
- Carefully remove from oven. Top pork with **remoulade** and **crispy onions**. Bon appétit!