



In your box

- .6 oz. Butter
- ½ oz. Pecorino Cheese
- 2 Tbsp. Basil Pesto
- 2 fl. oz. Marinara Sauce
- 1 tsp. Chimichurri Seasoning
- 2 oz. Sliced Red Onion
- 8 ½ oz. Cooked Jasmine Rice
- 2 oz. Shredded Mozzarella

Customize It Options

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

*Contains: milk

You will need

Salt, Pepper



Oven-Ready

Basil-Pecorino Pork Chop

with marinara rice

NUTRITION per serving—Calories: 725, Carbohydrates: 57g, Fat: 32g, Protein: 49g, Sodium: 1138mg.

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

25-35 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **rice** and **marinara** in provided tray. Push to one side and top with **onion**, **butter**, $\frac{1}{4}$ tsp. **salt**, a pinch of **pepper**, and **mozzarella**.



2

Add the Pork

- Place **pork chops** in empty side of tray and top with **seasoning blend**, **pesto**, and **pecorino**.
- *If using **chicken**, follow same instructions.*



3

Finish the Dish

- Bake uncovered in hot oven until **pork** reaches a minimum internal temperature of 145 degrees, 18-22 minutes.
- *If using **chicken**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 22-25 minutes.*
- Carefully remove from oven. Rest pork 5 minutes before serving. Bon appétit!