



In your box

- 1 ½ oz. Mozzarella Slices
- 1 oz. Pepperoni
- ¾ cup Pearl Couscous
- 1 oz. Cheese and Garlic Croutons
- 1 tsp. Seasoned Salt Blend
- 4 fl. oz. Marinara Sauce
- 5 oz. Roasted Red Peppers

Customize It Options

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



Oven-Ready

Pepperoni Pizza Pork Chop with roasted red pepper couscous

NUTRITION per serving—Calories: 733, Carbohydrates: 60g, Fat: 28g, Protein: 54g, Sodium: 1644mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Prep & Cook Time

30-40 min.

Difficulty Level

Easy

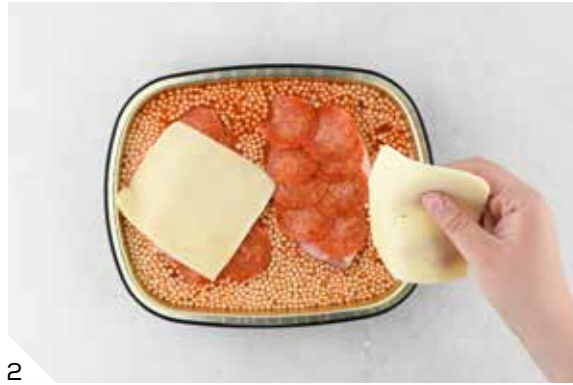
Spice Level

Not Spicy



Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging.
- Combine **couscous**, 1 cup **water**, **sauce**, half the **seasoned salt** (reserve remaining for pork chops), and **roasted red peppers** in provided tray until completely combined.



Add the Pork Chops

- Top **couscous** with **pork chops**. Season pork chops evenly with remaining **seasoned salt**.
- Layer pork chops with **pepperoni** until covered. Top each pork chop with a **cheese slice**.
- *If using **chicken**, follow same instructions.*



Bake the Dish

- Bake uncovered in hot oven until **pork** reaches a minimum internal temperature of 145 degrees, 25-30 minutes.
- *If using **chicken**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 25-30 minutes.*
- Carefully remove from oven. Rest pork 5 minutes. Coarsely crush **croutons** and sprinkle over **couscous**. Bon appétit!