



In your box

8 oz. Cooked Red Potatoes
½ oz. Dijon Mustard
5 oz. Peas
1 oz. Grated Parmesan
1 tsp. Seasoned Salt Blend
2 Tbsp. Pretzel Breading
.42 oz. Mayonnaise

Customize It Options

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

*Contains: milk, eggs, wheat

You will need

Olive Oil



Oven-Ready

Pretzel Crusted Pork Chop

with mustard potatoes and peas

NUTRITION per serving—Calories: 566, Carbohydrates: 32g, Fat: 25g, Protein: 49g, Sodium: 1377mg.

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

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.
- Mix **potatoes** with 2 tsp. **olive oil** and **Dijon** in provided tray. Push to one side of tray and spread into an even layer on their side.
- Place **peas** in other side of tray and top with **cheese**. Sprinkle entire dish with half the **seasoned salt** (reserve remaining for pork chops).



2

Add the Pork Chops

- Top **peas** with **pork chops**. Top pork chops evenly with remaining **seasoned salt** and **mayonnaise**, spreading evenly. Top with **pretzel breading**, pressing gently to adhere.
- *If using **chicken** or **steak**, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **pork chops** reach a minimum internal temperature of 145 degrees, 20-25 minutes.
- *If using **steak**, follow same instructions. If using **chicken**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 20-25 minutes.*
- *Tent dish with foil if browning too quickly.*
- Carefully remove from oven. Let pork rest, 5 minutes. Bon appétit!