



In your box

- 1 tsp. Seasoned Salt Blend
- 12 oz. Trimmed Green Beans
- 2 oz. Shredded White Cheddar Cheese
- 1 oz. Apple Butter
- ½ oz. Crispy Fried Onions

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, wheat

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Apple Butter Pork Chop

with white cheddar green beans

NUTRITION per serving—Calories: 510, Carbohydrates: 20g, Fat: 26g, Protein: 47g, Sodium: 1250mg.

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

Not Spicy



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 **green beans**, 1 tsp. **olive oil**, and **seasoned salt** in provided tray. Push to one side.



2

Add the Pork Chops

- Add **pork chops** to other side of tray and season with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.
- *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, 25-30 minutes.
- *If using **chicken**, bake uncovered until chicken reaches a minimum internal temperature of 165 degrees, 25-30 minutes.*
- Carefully remove from oven. Garnish **green beans** with **cheese** and pork with **apple butter** and **crispy onions**. Bon appétit!