



In your box

- 1 oz. Shaved Parmesan
- 6 oz. Broccoli Florets
- 1 tsp. Chile and Cumin Rub
- .6 oz. Butter
- ½ oz. Crispy Fried Onions
- 8 oz. Cooked Sweet Potato Cubes
- ½ oz. Light Brown Sugar

Customize It Options

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



Oven-Ready

Chile Brown Sugar Pork Chop

with roasted sweet potatoes and broccoli

Prep & Cook Time 30-40 min. | Difficulty Level Easy | Spice Level Not Spicy



1

Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label. When ingredient appears in recipe, remove from packaging.
- Mix **sweet potatoes** and **broccoli** with 2 tsp. **olive oil** and ¼ tsp. **salt** in bottom of prepared tray. Spread into an even layer.



2

Add Pork and Topping

- Place **pork** on **vegetables**.
- Top pork evenly with **seasoning blend** and **brown sugar**. Place a **butter pat** on each pork chop.
- *If using **chicken** or **salmon**, follow same instructions.*






3

Bake the Dish

- Bake uncovered in hot oven until **pork chops** reach a minimum internal temperature of 145 degrees, 24-28 minutes.
- *If using **chicken**, bake until chicken reaches a minimum internal temperature of 165 degrees, 25-30 minutes. If using **salmon**, bake until salmon reaches a minimum internal temperature of 145 degrees, 20-25 minutes.*
- Carefully remove from oven and rest, 3 minutes. Garnish pork chops with **crispy onions** and sprinkle **cheese** on **vegetables**. Bon appétit!

NUTRITION per serving—Calories: 621, Carbohydrates: 38g, Fat: 29g, Protein: 46g, Sodium: 857mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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