



In your box

- ½ tsp. Seasoned Salt Blend
- 1 Jalapeño Pepper
- 1 oz. Shredded Cheddar-Jack Cheese
- 6 Chive Sprigs
- 8 oz. Broccoli Florets
- 2 oz. Sour Cream
- 4 oz. Buttermilk Biscuit Mix

Customize It Options

- 16 oz. Bone-in Pork Chops
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- 2 Mixing Bowls, Large Non-Stick Pan, Baking Sheet



Staff Pick

Bone-In Pork Chop and Jalapeño Cheddar Biscuits

with broccoli and chive crema

NUTRITION per serving—Calories: 822, Carbohydrates: 48g, Fat: 48g, Protein: 50g, Sodium: 1730mg.

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

6 days

Difficulty Level

Easy

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **sirloin steak**, follow same instructions as pork chops in Step 1. In Step 2, bake biscuits, 10 minutes. Follow same instructions as pork chops in Step 3, roasting until steaks reach minimum internal temperature, 7-9 minutes.
- If using **chicken breasts** follow same instructions as pork chops in Step 1. In Step 2, bake biscuits, 7 minutes. Follow same instructions as pork chops in Step 3, searing over medium heat, then roasting until steaks reach minimum internal temperature, 10-12 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Thinly slice **chives**.
- Cut **broccoli** into bite-sized pieces, if necessary.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.
- Pat **pork chops** dry, and season both sides with **seasoned salt** and a pinch of **pepper**.



2

Start the Biscuits

- Combine **biscuit mix**, $\frac{1}{4}$ cup **water**, **cheese**, **jalapeño** (use less if spice-averse), and a pinch of **salt** in a mixing bowl. Stir until a sticky dough forms.
- Form dough into four equally-sized balls. Place dough balls on one half of prepared baking sheet, leaving 3" space in between.
- Bake in hot oven until golden brown, 11 minutes.
- Remove from oven. *Biscuits will continue cooking in a later step.*
- While biscuits bake, sear pork.



3

Cook Pork and Finish Biscuits

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **pork chops** to hot pan and cook until browned, 2-3 minutes per side.
- Transfer pork to empty space on baking sheet. Reserve pan; no need to wipe clean.
- Bake in hot oven until **biscuits** are golden brown and pork reaches a minimum internal temperature of 145 degrees, 6-8 minutes.
- While pork and biscuits bake, cook broccoli.



4

Cook the Broccoli

- Return pan used to sear pork to medium heat and add 1 tsp. **olive oil**. Add **broccoli** and a pinch of **salt** to hot pan and cook undisturbed until starting to brown, 2-3 minutes.
- Stir, then add $\frac{1}{4}$ cup **water**. Cover, and stir occasionally until water evaporates and broccoli is tender, 2-3 minutes.
- Remove from burner.



5

Make Chive Crema and Finish Dish

- Combine **sour cream**, **chives**, $\frac{1}{2}$ tsp. **olive oil**, and a pinch of **salt** and **pepper** in another mixing bowl. Stir until oil is completely incorporated.
- Plate dish as pictured on front of card, topping **pork chop** with chive crema. Bon appétit!