



In your box

- 1 oz. Light Cream Cheese
- 1 oz. Cherry Preserves
- 2 tsp. Chicken Demi-Glace
- 1 oz. Goat Cheese
- 12 oz. Trimmed Green Beans
- 2 tsp. Chipotle Cinnamon Seasoning

Customize It Options

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

*Contains: milk

You will need

Salt, Pepper, Cooking Spray



Grill-Ready

Chipotle Cherry Bone-In Pork Chop with Goat Cheese Green Beans

easy prep & grill bag included

NUTRITION per serving—Calories: 573, Carbohydrates: 27g, Fat: 30g, Protein: 46g, Sodium: 1334mg.

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

20-30 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium.
- Place **green beans**, **cream cheese**, **demi-glace**, 2 Tbsp. **water**, ¼ tsp. **salt**, and a pinch of **pepper** in provided grill bag. Roll open end of bag to seal and shake gently to mix.
- Season **pork chops** on both sides with **seasoning blend** and ¼ tsp. salt.
- *If using boneless pork chops, steaks, or chicken breasts, follow same instructions.*



3

Finish the Dish

- Transfer **pork chops** to a plate and top with **cherry preserves**. Let rest, 3 minutes.
- *If using boneless pork chops, steaks, or chicken breasts, follow same instructions.*
- Carefully open **grill bag** and scoop out **green beans**.
- Plate dish as pictured on front of card, topping green beans with **goat cheese** (crumbling with your hands, if needed). Bon appétit!



2

Grill the Meal

- Place **grill bag**, window side up, on hot grill and cook until **green beans** are tender, 12-15 minutes. *Do not close grill; heat from a closed grill will cause grill bag window to melt.*
- While grill bag cooks, place **pork** on hot grill and cook until pork reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- *If using boneless pork chops, steaks, or chicken breasts, follow same instructions, cooking until chicken reaches a minimum internal temperature of 165 degrees, pork and steak 145 degrees, 5-7 minutes per side.*

For a Rainy Day...

- If cooking indoors, place a large non-stick pan over medium heat and add 1 Tbsp. **olive oil**. Add **green beans** to hot pan and stir occasionally until lightly browned, 4-5 minutes. Stir in ¼ cup **water**, **demi-glace**, ¼ tsp. **salt**, and a pinch of **pepper**. Cover and cook until green beans are tender, 4-5 minutes. Add **cream cheese** and stir occasionally until cream cheese melts and coats green beans, 2-3 minutes. While green beans cook, season **pork chops** on both sides with **seasoning blend** and ¼ tsp. salt. Place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add pork chops to hot pan and cook until browned and pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side. Transfer pork chops to a plate and top with **cherry preserves**. Let rest, 3 minutes. Plate dish as pictured on front of card, topping green beans with **goat cheese** (crumbling with your hands, if needed). Bon appétit!