



In your box

- 1 tsp. Garlic Salt
- 1 oz. Shredded Asiago Cheese
- 1 oz. Butter
- 12 oz. Sliced Zucchini
- 3 Tbsp. Basil Pesto
- 5 oz. Corn Kernels
- 1 oz. Peach Preserves
- ¼ tsp. Red Pepper Flakes

Customize It Options

- 12 oz. Boneless Pork Chops
- 14 oz. USDA Choice New York Strip Steak (Serves 2)

HOME CHEF
Fresh
AND EASY

Oven-Ready

Peach Glazed Pork Chop with pesto butter zucchini and corn

NUTRITION per serving—Calories: 610, Carbohydrates: 33g, Fat: 36g, Protein: 46g, Sodium: 1704mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Prep & Cook Time

20-30 min.

Difficulty Level

Easy

Spice Level

Mild



Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium.
- Place **zucchini, corn, pesto, butter, and garlic salt** in provided grill bag. Roll open end of bag to seal and gently shake to mix. Spread vegetables in bag into even layer.
- Drizzle **pork chops** with 1 tsp. **olive oil** and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- *If using NY Strip steak, follow same instructions.*



Grill the Meal

- Place grill bag, window-side up, on hot grill and cook until **zucchini** is tender, 12-15 minutes. Do not close grill; heat from a closed grill will cause grill bag window to melt.
- Place **pork chops** on hot grill. Cook until pork chops reach a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- *If using NY Strip steak, follow same instructions, cooking until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side.*



Finish the Dish

- Spread **peach preserves** evenly over **pork chops** and top with **red pepper flakes** (to taste).
- Carefully, open grill bag and scoop out **vegetables**.
- Halve **NY Strip** to serve.
- Plate dish as pictured on front of card, garnishing vegetables with **cheese**. Bon appétit!

For a Rainy Day...

If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and cooking spray. Place zucchini, corn, pesto, butter, and garlic salt on prepared baking sheet and combine. Spread into a single layer and roast in hot oven until zucchini is tender, 8-10 minutes. Pat pork chops dry, and season both sides with a pinch of salt and pepper. Place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Place pork chops in hot pan and cook until golden brown and chops reach a minimum internal temperature of 145 degrees, 5-7 minutes per side. Follow same plating instructions.