



#### In your box

- ½ tsp. Garlic Salt
- 1 tsp. Italian Seasoning Blend
- ¼ tsp. Red Pepper Flakes
- 12 oz. Trimmed Green Beans
- ⅔ oz. Balsamic Glaze
- 2 oz. Shredded Asiago Cheese

#### Customize It Options

- 16 oz. Bone-in Pork Chops
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk

#### You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

## Grilled Sicilian Pork Chop

with Asiago green beans

NUTRITION per serving—Calories: 616, Carbohydrates: 15g, Fat: 38g, Protein: 50g, Sodium: 1104mg.  
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

Mild



1

### Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **green beans**, **garlic salt**, 2 tsp. **olive oil**, and a pinch of **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Season **pork chops** on both sides with **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper**. Drizzle with 1 tsp. **olive oil**.
- *If using chicken or ribeye, follow same instructions.*



2

### Grill the Meal

- Place grill bag on hot grill and cook until **green beans** are tender but still crisp, 10-15 minutes.
- Place **pork chops** on hot grill and cook until browned and pork chops reach a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- *If using chicken, follow same instructions, cooking until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. If using ribeye, follow same instructions, cooking until ribeye reaches a minimum internal temperature of 145 degrees, 4-6 minutes.*



3

### Finish the Dish

- Carefully, open grill bag and scoop out **green beans**.
- *If using ribeye, halve to serve.*
- Plate dish as pictured on front of card, garnishing **pork chops** with **balsamic glaze**, and topping green beans with **cheese** and **red pepper flakes** (to taste). Bon appétit!

### For a Rainy Day...

- If cooking indoors, preheat oven to 400 degrees. Prepare a baking sheet with foil and **cooking spray**. Place **green beans** on prepared baking sheet. Toss with 2 tsp. **olive oil**, **garlic salt**, and a pinch of **pepper**. Spread green beans into a single layer and roast in hot oven until beans are tender but still crisp, 11-15 minutes. While green beans roast, pat **pork chops** dry and season on both sides with **seasoning blend**, ¼ tsp. salt, and a pinch of pepper. Place a medium non-stick pan over medium heat and add 1 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.