



#### In your box

- ½ oz. Crispy Fried Onions
- 2 tsp. Grained Dijon Mustard
- 1 oz. Cherry Jam
- 12 oz. Trimmed Green Beans
- 1 oz. Blue Cheese
- 2 tsp. Meatloaf Seasoning

#### Customize It Options

- 16 oz. Bone-in Pork Chops
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 13 oz. Boneless Skinless Chicken Breasts

\*Contains: milk, wheat

#### You will need

Salt, Pepper, Cooking Spray

HOME CHEF  
*Fresh*  
AND EASY

Grill-Ready

## Cherry Mustard Grilled Bone-In Pork Chop

with blue cheese green beans

NUTRITION per serving—Calories: 483, Carbohydrates: 25g, Fat: 16g, Protein: 56g, Sodium: 1406mg.

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



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### Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **green beans**, **seasoning blend**, 1 Tbsp. **water**, ¼ tsp. **salt**, 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 ¼ tsp. **salt** and a pinch of **pepper**.
- *If using chicken, NY Strip steak, or ribeye steak, follow same instructions.*



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### Finish the Dish

- Carefully, open **grill bag** and scoop out **green beans**.
- Plate dish as pictured on front card, topping green beans with **blue cheese** (to taste) and **crispy onions**. Bon appétit!



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### Grill the Meal

- Place **grill bag** on hot grill and cook until **green beans** are tender, 12-15 minutes.
- While grill bag cooks, place **pork** on hot grill until browned on one side, 6 minutes.
- Flip, and spread **Dijon** on pork. Grill until pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes.
- Remove pork from grill and top with **cherry jam**. Rest, at least 3 minutes.
- *If using ribeye or NY strip, grill until browned on one side, 3 minutes. Flip, and spread Dijon on steak. Grill until pork reaches a minimum internal temperature of 145 degrees, 3-4 minutes. If using chicken, grill until browned on one side, 6 minutes. Flip, and spread Dijon on chicken. Grill until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.*

### For a Rainy Day

- If cooking indoors, thoroughly rinse any fresh produce and pat dry. Pat **pork chops** dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add pork chops to hot pan and cook until browned on one side, 6 minutes. Flip, and spread on **Dijon**. Cook until chops reach a minimum internal temperature of 145 degrees, 5-7 minutes. Remove pork chops to a plate and rest, 3 minutes. Top with **cherry jam**. While pork chops cook, place another medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **green beans** to hot pan and stir occasionally until tender, 8-10 minutes. *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.* Stir in with **seasoning blend**, ¼ tsp. salt, and a pinch of pepper. Remove from burner. Follow same instructions for plating.