



In your box

- 6 oz. Snap Peas
- 1 tsp. Lemon Herb Seasoning
- 2 Tbsp. Basil Pesto
- 4 Butter Crackers
- 5 oz. Peas
- 4 oz. Ricotta

Customize It Options

- 12 oz. Boneless Pork Chops
- 12 oz. Salmon Fillets
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk, wheat, soy, fish (salmon)

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Butter Cracker-Crusted Pesto Pork Chop

with lemon ricotta snap peas

NUTRITION per serving—Calories: 611, Carbohydrates: 23g, Fat: 35g, Protein: 47g, Sodium: 1403mg.

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

25-35 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. Reserve lid. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **snap peas**, **peas**, 2 tsp. **olive oil**, and ¼ tsp. **salt** in provided tray. Push to one side.



2

Add the Pork

- Place **pork** in empty side of tray. Season with ¼ tsp. **salt** and a pinch of **pepper**.
- *If using **chicken**, follow same instructions. If using **salmon**, place in tray skin side down and follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **pork** reaches a minimum internal temperature of 145 degrees, 20-25 minutes.
- *If using **salmon**, follow same instructions. If using **chicken**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 23-25 minutes.*
- While pork cooks, combine **ricotta**, 1 Tbsp. **olive oil**, **seasoning blend**, and a pinch of **pepper** in reserved lid. Coarsely crush **butter crackers**.
- Carefully remove from oven. Top pork with **basil pesto** and crushed crackers. Dollop ricotta mixture over **vegetables**. Bon appétit!