



In your box

- 1 oz. Crispy Fried Onions
- ½ tsp. Garlic Salt
- 1 oz. Goat Cheese
- 12 oz. Trimmed Green Beans
- 1 tsp. Coarse Black Pepper
- 4 oz. Stroganoff Sauce

Customize It Options

- 12 oz. Boneless Pork Chops
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat, soy

You will need

- Salt



Oven-Ready

Pork Chop au Poivre

with goat cheese green beans

NUTRITION per serving—Calories: 562, Carbohydrates: 22g, Fat: 32g, Protein: 45g, Sodium: 1400mg.

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



Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Add **green beans**, half the **coarse black pepper** (reserve remaining for pork), and **garlic salt** in provided tray. Push to one side.



Add the Pork Chops

- Add **pork chops** to empty side of tray. Top with remaining **coarse black pepper**, a pinch of **salt**, and **stroganoff sauce**.
- *If using **steak** or **chicken**, follow same instructions.*



Bake the Dish

- Bake uncovered in hot oven until **pork** reaches a minimum internal temperature of 145 degrees, 18-20 minutes.
- *If using **steak**, follow same instructions. If using **chicken**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 23-25 minutes.*
- Carefully remove from oven. Garnish **green beans** with **goat cheese** (crumbling with your hands if needed) and **crispy onions**. Bon appétit!