



In your box

- 12 oz. Broccoli Florets
- ½ tsp. Garlic Salt
- 2 oz. Hoisin Sauce
- ¼ tsp. Red Pepper Flakes
- ½ oz. Crispy Rice Noodles
- 1 Tbsp. Chopped Ginger

Customize It Options

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

*Contains: wheat, soy

You will need

- Olive Oil, Salt



Oven-Ready

Ginger Hoisin Pork Chop

with broccoli

NUTRITION per serving—Calories: 503, Carbohydrates: 32g, Fat: 24g, Protein: 43g, Sodium: 1691mg.

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

- 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.
- Combine **broccoli**, 4 tsp. **olive oil**, **ginger**, **garlic salt**, and **red pepper flakes** (to taste) in provided tray. Push to one side.



2

Add the Pork Chops

- Place **pork chops** in empty half of tray. Season with $\frac{1}{4}$ tsp. **salt**.
- *If using **chicken**, follow same instructions.*



3

Finish the Dish

- Bake uncovered in hot oven until **pork chops** reach a minimum internal temperature of 145 degrees, 15-18 minutes.
- *If using **chicken**, bake uncovered in hot oven until chicken reach a minimum internal temperature of 165 degrees, 23-25 minutes.*
- Carefully remove from oven. Top pork chops with **hoisin sauce** and **broccoli** with **crispy rice noodles**. Bon appétit!