



In your box

- 2 tsp. Chicken Demi-Glace
- 1 tsp. Seasoned Salt Blend
- ½ oz. Sliced Almonds
- 1 oz. Goat Cheese
- 8 oz. Cubed Butternut Squash
- 5 oz. Peas
- 1 oz. Canned Whole Berry Cranberry Sauce

Customize It Options

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

*Contains: milk, tree nuts (almonds)

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Pork Chop with Cranberry Demi-Glace

and roasted butternut squash with goat cheese

NUTRITION per serving—Calories: 515, Carbohydrates: 33g, Fat: 22g, Protein: 47g, Sodium: 1164mg.

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

30-40 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. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **butternut squash**, **peas**, 1 tsp. **olive oil**, a pinch of **salt**, and half the **seasoned salt** (reserve remaining for pork chops) in provided tray. Spread into a single layer on one side.
- Mix **cranberry sauce** and **demi-glace** in the cranberry sauce container.



2

Add the Pork Chops

- Place **pork chops** in empty side of tray and top with remaining **seasoning salt** and a pinch of **pepper**.
- *If using **chicken**, follow same instructions.*



3

Finish the Dish

- Bake uncovered in hot oven until **squash** is tender and **pork** reaches a minimum internal temperature of 145 degrees, 20-25 minutes.
- *If using **chicken**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 20-25 minutes.*
- Carefully remove from oven. Rest pork, 5 minutes. Top pork with **cranberry demi-glace**. Top **vegetables** with **goat cheese** (crumbling with your hands if needed) and **almonds**. Bon appétit!