



In your box

- 1 ½ oz. Chipotle Ranch Dressing
- 4 oz. Pre-Cut Zucchini
- 2 tsp. Chipotle Seasoning
- 1 oz. Shredded Cheddar Cheese
- 1 oz. Crispy Fried Onions
- 8 oz. Cauliflower Florets

Customize It Options

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

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

You will need

Olive Oil, Salt



Oven-Ready

Chipotle Cheddar Pork Chop

with ranch cauliflower and zucchini

NUTRITION per serving—Calories: 593, Carbohydrates: 15g, Fat: 39g, Protein: 45g, Sodium: 822mg.

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

5 days

Difficulty Level

Easy

Spice Level

Mild



1

Prepare the Ingredients

- Preheat oven to 400 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Toss **cauliflower**, **zucchini**, 2 tsp. **olive oil**, and ¼ tsp. **salt** together in provided tray. Push to one side.



2

Add the Pork Chops

- Place **pork chops** in empty side of tray and top with **seasoning blend**. Top with half the **crispy onions**, then **cheese**, then remaining crispy onions.
- *If using **salmon**, place in tray skin side down and follow same instructions. If using **chicken**, follow same instructions.*



3

Bake the Dish

- Bake uncovered in hot oven until **pork chops** reach a minimum internal temperature of 145 degrees, 18-20 minutes.
- *If using **chicken**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 18-20 minutes. If using **salmon**, bake uncovered in hot oven until salmon reaches a minimum internal temperature of 145 degrees, 18-20 minutes.*
- Carefully remove from oven. Drizzle **vegetables** with **chipotle ranch dressing**. Bon appétit!