



#### In your box

- 2 tsp. Chicken Demi-Glace
- 1 tsp. Seasoned Salt Blend
- 2 oz. Shredded White Cheddar Cheese
- 1 oz. Apple Butter
- 12 oz. Cooked Red Potatoes
- 5 oz. Peas

#### Customize It Options

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

\*Contains: milk

#### You will need

Olive Oil, Salt, Pepper



Oven-Ready

## Sunday Supper Pork Chops

with white cheddar potatoes and peas

NUTRITION per serving—Calories: 646, Carbohydrates: 44g, Fat: 28g, Protein: 52g, Sodium: 1432mg.

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

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.
- Add **potatoes**, **peas**, 1 Tbsp. **olive oil**, and **seasoned salt** to provided tray. Thoroughly combine, then spread evenly in one half of tray. Top with **cheese**.



2

### Add the Pork Chops

- Place **pork chops** in empty half of tray and season with  $\frac{1}{4}$  tsp. **salt** and a pinch of **pepper**. Spread **apple butter** evenly over pork chops, then drizzle with **demi-glace**.
- *If using **chicken breasts**, 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 breasts**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 145 degrees, 18-20 minutes.*
- Carefully remove from oven. Bon appétit!