



In your box

2 Tbsp. Pretzel Breading
2 oz. Light Cream Cheese
1 tsp. Seasoned Salt Blend
1 Tbsp. Grainy Mustard
.42 oz. Mayonnaise
1 oz. Crumbled Bacon
16 oz. Cooked Red Potatoes

Customize It Options

12 oz. Boneless Pork Chops
12 oz. Sirloin Steaks
13 ½ oz. Organic Boneless Skinless
Chicken Breasts
13 oz. Boneless Skinless Chicken
Breasts

*Contains: milk, eggs, wheat

You will need

Olive Oil



Oven-Ready

Pretzel-Crusted Pork Chop

with warm German potato salad

NUTRITION per serving—Calories: 654, Carbohydrates: 41g, Fat: 33g, Protein: 50g, Sodium: 1729mg.
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

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 **potatoes**, half the **seasoned salt** (reserve remaining for pork chops), and 2 tsp. **olive oil** in provided tray. Push to one side and top with **bacon** and **cream cheese** (crumbling with your hands into small pieces).



2

Add the Pork Chops

- Place **pork chops** in empty side of tray and top with remaining **seasoned salt**, **mayonnaise**, and **pretzel breading**, pressing gently to adhere.
- *If using **chicken** or **steak**, follow same instructions.*



3

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. Remove pork to a plate and stir **mustard** into potatoes until creamy. Bon appétit!