



In your box

2 tsp. Chicken Demi-Glace
.42 oz. Mayonnaise
1 oz. Seasoned Croutons
1 oz. Light Cream Cheese
6 oz. Sliced Cremini Mushrooms
2 oz. Shredded Asiago Cheese
8 ½ oz. Cooked Jasmine Rice

Customize It Options

12 oz. Boneless Pork Chops
12 oz. Salmon Fillets
12 oz. Sirloin Steaks
13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat, soy

You will need

Salt, Pepper



Oven-Ready

Crouton Crusted Boneless Pork Chop

with mushroom Asiago risotto

NUTRITION per serving—Calories: 760, Carbohydrates: 63g, Fat: 31g, Protein: 54g, Sodium: 1508mg.

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

35-45 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Not Spicy



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.
- Combine **rice**, **demi-glace**, ¼ cup **water**, and ½ tsp. **salt** in provided tray. Top with **mushrooms**.



Add the Pork

- Place **pork chops** on **mushrooms**. Season with ¼ tsp. **salt** and a pinch of **pepper**.
- If using **chicken** or **steak**, follow same instructions. If using **salmon**, place in tray skin side down and follow same instructions.



Bake the Dish

- Bake uncovered in hot oven until **pork chops** reach a minimum internal temperature of 145 degrees, 28-32 minutes.
- If using **steak**, follow same instructions as pork. If using **salmon**, bake uncovered in hot oven until salmon reaches 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, 22-25 minutes.
- Carefully, remove from oven. Transfer pork to a plate and rest, 3 minutes. Crush **croutons**. Add **cream cheese** and half the **Asiago** to tray and mix until creamy. Spread **mayonnaise** on pork, and top with croutons. Top risotto with remaining Asiago. Bon appétit!