



In your box

- 1 oz. Blue Cheese
- 1 oz. Crispy Fried Onions
- 1½ tsp. Pot Roast Seasoning
- 3 Tbsp. Sun-Dried Tomato Pesto
- 5 oz. Corn Kernels
- 9 oz. Cooked Red Potatoes
- 1 oz. Light Cream Cheese

Customize It Options

- 12 oz. Boneless Pork Chops
- 12 oz. Sirloin Steaks
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

Salt, Pepper



Oven-Ready

Blue Cheese Crusted Boneless Pork Chop

with sun-dried tomato potatoes

NUTRITION per serving—Calories: 632, Carbohydrates: 45g, Fat: 31g, Protein: 46g, Sodium: 1538mg.

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



Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. Reserve lid. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **corn, potatoes, pesto**, ½ tsp. **salt**, and a pinch of **pepper** in provided tray. Mix thoroughly, then push to edges of tray.



Add the Pork Chops

- Combine **cream cheese**, half the **blue cheese** (reserve remaining for garnish), and a pinch of **salt** on reserved lid.
- Place **pork chops** in center of tray. Top with **seasoning blend** and blue cheese mixture.
- *If using **chicken** or **steak**, follow same instructions.*



Bake the Dish

- Bake uncovered in hot oven until **pork chops** reach a minimum internal temperature of 145 degrees, 15-20 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, 28-30 minutes.*
- Carefully remove from oven. Garnish pork with remaining **blue cheese** (to taste) and **crispy onions**. Bon appétit!