



In your box

- 12 oz. Cooked Red Potatoes
- 1 Tbsp. Chipotle Pesto
- 2 fl. oz. Buttermilk Ranch Dressing
- 2 Tbsp. Panko Breadcrumbs
- 2 tsp. BBQ Spice Rub
- ¼ oz. Cilantro
- 2 oz. Shredded Cheddar Cheese

Customize It Options

- 12 oz. Boneless Pork Chops
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 oz. 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 Pesto-Crusted Pork Chop

with BBQ potatoes

NUTRITION per serving—Calories: 702, Carbohydrates: 33g, Fat: 41g, Protein: 48g, Sodium: 1333mg.

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

Medium



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.
- Place **pork chops** on one side of provided tray and top with ¼ tsp. **salt**, **pesto** (use less if spice averse), and **panko**, pressing gently to adhere. Drizzle with 1 tsp. **olive oil**.
- *If using **chicken** or **salmon**, follow same instructions.*



2

Add the Vegetables

- Place **potatoes** in empty half of tray. Top with 2 tsp. **olive oil**, **BBQ spice rub**, ¼ tsp. **salt**, and **cheese**.



3

Bake the Dish

- Bake uncovered in hot oven until **pork** reaches a minimum internal temperature of 145 degrees, 20-25 minutes.
- *If using **chicken**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 20-25 minutes. If using **salmon**, follow same instructions.*
- While pork cooks, stem **cilantro**. Carefully remove from oven. Top **potatoes** with **dressing** and **cilantro**. Bon appétit!