



In your box

- 1 tsp. Chipotle Cinnamon Seasoning
- .32 oz. Hot Honey
- ½ oz. Crispy Fried Onions
- 1 oz. Butter
- 3 oz. Diced Poblano
- 2 oz. Sliced Red Onion
- 4 oz. Shredded Brussels Sprouts
- 3 oz. Corn Kernels

Customize It Options

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

*Contains: milk, wheat, fish (salmon)

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Honey Chipotle Pork Chop

with shaved Brussels sprouts, corn, and poblano peppers

NUTRITION per serving—Calories: 554, Carbohydrates: 27g, Fat: 31g, Protein: 42g, Sodium: 989mg.

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

Medium



1

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. Set **butter** on counter to soften.
- Combine **Brussels sprouts, onion, corn, poblano**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray. Mix well, and push to one side.



2

Add the Pork

- Add **pork** to empty side of tray and top 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.*



3

Finish the Dish

- Bake uncovered in hot oven until **pork** reaches a minimum internal temperature of 145 degrees, 18-22 minutes.
- *If using **steak** or **salmon**, follow same instructions. If using **chicken**, bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 18-22 minutes.*
- While pork bakes, combine softened **butter**, **seasoning blend**, and **hot honey** (use less if spice-averse) in reserved lid and mix until smooth.
- Carefully remove from oven. Top pork with butter honey mixture and garnish **vegetables** with **crispy onions**. Bon appétit!