



### In your box

- 2 Garlic Cloves
- ½ oz. Seasoned Croutons
- 12 oz. Green Beans
- 1 Roma Tomato
- 2 oz. Light Cream Cheese
- 1 oz. Sour Cream
- 1 tsp. Ranch Seasoning

### Customize It Options

- 12 oz. Boneless Pork Chops
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

### You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Mixing Bowl, Large Non-Stick Pan

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

## Classic Meal Kit



# Ranch-Crusted Pork Chop

with green beans and tomato

NUTRITION per serving—Calories: 517, Carbohydrates: 20g, Sugar: 9g, Fiber: 5g, Protein: 44g, Sodium: 1285mg, Fat: 32g, Saturated Fat: 11g  
 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

**6 days**

Difficulty Level

**Intermediate**

Spice Level

**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray



### 1. Prepare the Ingredients

- Coarsely crush **croutons**.
- Trim ends off **green beans**.
- Core **tomato** and cut into ¼" dice.
- Mince **garlic**.
- Pat **pork chops** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



### 2. Make the Topping

- Combine softened **cream cheese**, **sour cream**, and **seasoning blend** in a mixing bowl. Set aside.

### Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork in Steps 1 and 3, searing until browned, 2-3 minutes per side, then roasting until pork reaches minimum internal temperature, 10-12 minutes.
- If using **ribeye**, follow same instructions as pork in Steps 1 and 3, searing until browned, 2-3 minutes per side, then roasting until steak reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes. Halve to serve.



### 3. Cook the Pork Chops

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **pork chops** to hot pan and sear until golden brown, 2-3 minutes per side.
- Transfer pork chops to prepared baking sheet and spread on **topping** evenly. Top with **crushed croutons**. Reserve pan; no need to wipe clean.
- Roast in hot oven until pork chops reach a minimum internal temperature of 145 degrees, 6-8 minutes.
- Carefully remove from oven. Rest, 3 minutes.
- While pork chops roast, cook green beans and tomatoes.



### 4. Cook the Green Beans and Tomatoes

- Return pan used to sear pork chops to medium heat and add 1 Tbsp. **olive oil**. Add **green beans**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan and stir occasionally until tender but still crisp, 6-8 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Add **tomato**, **garlic**, and a pinch of salt. Stir occasionally until garlic is aromatic, 30-60 seconds.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!