



In your box

- 1 oz. Shredded Mozzarella
- 4 oz. Stroganoff Sauce
- 12 oz. Trimmed Green Beans
- ½ oz. Crispy Fried Onions
- ½ tsp. Garlic Salt

Customize It Options

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

*Contains: milk, wheat, soy

You will need

- Olive Oil, Salt



Oven-Ready

Mushroom Smothered Pork Chops

with roasted green beand and crispy onions

NUTRITION per serving—Calories: 556, Carbohydrates: 19g, Fat: 33g, Protein: 44g, Sodium: 1549mg.

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

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **green beans**, 2 tsp. **olive oil**, and **garlic salt** in provided tray. Spread into an even layer.



2

Add the Pork Chops

- Place **pork chops** on green beans. Season pork with $\frac{1}{4}$ tsp. **salt**.
- Top entire dish with **sauce**, then sprinkle **mozzarella** on pork.
- *If using **chicken breasts** or **steaks**, follow same instructions.*



3

Bake the Dish

- Bake uncovered until **green beans** are tender and **pork** reaches a minimum internal temperature of 145 degrees, 20-25 minutes.
- *If using **steaks**, follow same instructions. If using **chicken**, bake uncovered until chicken reaches a minimum internal temperature of 165 degrees, 25-30 minutes.*
- Carefully remove from oven and top green beans with **crispy onions**. Bon appétit!