



In your box

- .42 oz. Mayonnaise
- ½ tsp. Garlic Salt
- 12 oz. Trimmed Green Beans
- .3 oz. Butter
- 1.8 oz. Garlic & Herb Cheese Spread
- ½ oz. Crispy Red Peppers
- 1 Tbsp. Roasted Red Pepper Pesto
- 1 oz. Shredded Parmesan Cheese

Customize It Options

- 12 oz. Boneless Pork Chops
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

Crispy Red Pepper Pork Chop

with creamy garlic herb green beans

NUTRITION per serving—Calories: 611, Carbohydrates: 17g, Fat: 39g, Protein: 47g, Sodium: 1541mg.

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

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **green beans, butter, cheese spread, garlic salt, 1 Tbsp. olive oil, ¼ tsp. salt,** and a pinch of **pepper** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Mix **pesto, mayonnaise,** and a pinch of salt in pesto shipping container.
- Crush **crispy red peppers.**
- Season **pork chops** on both sides with a pinch of salt and pepper.
- *If using chicken, NY Strip steak, or ribeye, follow same instructions.*



3

Finish the Dish

- Carefully, open grill bag and add half the **Parmesan** (reserve remaining for garnish).
- *If using NY Strip or ribeye, halve to serve.*
- Plate dish as pictured on front of card, topping **pork chops** with **mayonnaise-pesto mixture** and **crispy peppers**, pressing gently to adhere. Garnish **green beans** with remaining Parmesan. Bon appétit!



2

Grill the Meal

- Place **grill bag** on hot grill and cook until **green beans** are warmed through, 10-12 minutes, flipping once halfway through.
- While grill bag cooks, place **pork chops** on hot grill and cook until pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes per side.
- *If using chicken, cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. If using ribeye or NY strip, grill until reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.*
- Remove pork from grill and rest, 3 minutes.

For a Rainy Day

- If cooking indoors, pat **pork chops** dry and season both sides with a pinch of **salt** and **pepper**. Thoroughly rinse any fresh produce and pat dry. Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **pork chops** to hot pan and cook until pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes. While pork cooks, place a medium non-stick pan over medium heat and add 1 Tbsp. olive oil. Add **green beans, butter,** and **garlic salt** to hot pan and stir occasionally until tender, 8-10 minutes. *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.* Remove from burner. Stir in **cheese spread** and half the **Parmesan** (reserve remaining for garnish) until combined. Follow same plating instructions.