



#### In your box

1 oz. Peach Preserves  
½ oz. Shredded Parmesan Cheese  
3 oz. Corn Kernels  
2 Tbsp. Roasted Red Pepper Pesto  
2 oz. Sliced Red Onion  
1 tsp. Chipotle Cinnamon Seasoning  
8 oz. Green Beans

#### Customize It Options

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

\*Contains: milk

#### You will need

Olive Oil, Salt, Pepper



Oven-Ready

## Peach-Glazed Chipotle Cinnamon Pork Chop

with green bean succotash

NUTRITION per serving—Calories: 476, Carbohydrates: 31g, Fat: 21g, Protein: 43g, Sodium: 1271mg.

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

30-40 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Not Spicy



### 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.
- Using your hands, snap **green beans** in half. Mix green beans, **corn**, **onions**, 2 tsp. **olive oil**, ½ tsp. **salt**, and a pinch of **pepper** in provided tray.
- Bake in hot oven, 10 minutes. *If using **chicken**, skip baking green beans.*
- Carefully remove from oven. *Vegetables will finish cooking in a later step.*



### Add the Pork

- Push **vegetables** to one side of tray.
- Place **pork** in empty side of tray. Season with ¼ tsp. **salt**, a pinch of **pepper**, and **seasoning blend**.
- *If using **chicken**, follow same instructions. If using **salmon**, place skin down in tray and follow same instructions.*



### Bake the Dish

- Bake uncovered in hot oven until **pork** reaches a minimum internal temperature of 145 degrees, 17-20 minutes.
- *If using **salmon**, follow same instructions. If using **chicken**, bake uncovered in hot oven until chicken reaches a minimum internal temperature of 145 degrees, 30-25 minutes.*
- Carefully remove from oven. Transfer pork to a plate.
- Mix **pesto** into **vegetables**. Top with **cheese**. Spread **peach preserves** on pork. Bon appétit!