



In your box

- 8 oz. Coin Cut Carrots
- ½ oz. Crispy Fried Onions
- 🔥 1.76 oz. Zesty Buffalo Sauce
- 2 oz. Shredded Mozzarella
- 5 oz. Corn Kernels
- 1 tsp. Buttermilk-Dill Seasoning
- .6 oz. Butter

Customize It Options

- 12 oz. Boneless Pork Chops
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat, soy

You will need

Olive Oil, Salt, Pepper

Minimum Internal Protein Temperature

| | | | | |
|------|-------------|------|---------------|---------|
| 145° | Steak | Pork | Lamb | Seafood |
| 160° | Ground Beef | | Ground Pork | |
| 165° | Chicken | | Ground Turkey | |

Oven-Ready



Zesty Buffalo Pork Chop and Mozzarella

with dill carrots and corn

NUTRITION per serving—Calories: 610, Carbohydrates: 29g, Sugar: 9g, Fiber: 6g, Protein: 46g, Sodium: 1599mg, Fat: 38g, Saturated Fat: 16g
 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

35-45 min.

Cook Within

6 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.



1. Start the Vegetables

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Mix **carrots**, **corn**, 1 tsp. **olive oil**, and **seasoning blend** in provided tray. Spread into an even layer.
- Bake uncovered in hot oven, 15 minutes.



2. Add the Pork Chops

- Carefully remove tray from oven and push **vegetables** to one side. Tray will be hot! Use a utensil.
- Pat **pork chops** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- Add pork chops to empty side of tray. Top with **cheese** and **crispy onions**.

Customize It Instructions

- If using **chicken breasts**, follow same instructions as pork in Steps 2 and 3, baking uncovered until chicken reaches minimum internal temperature, 20-25 minutes.



3. Finish the Dish

- Bake uncovered again until **carrots** are tender and **pork** reaches a minimum internal temperature of 145 degrees, 12-15 minutes.
- Carefully remove tray from oven. Remove pork to a plate and garnish with **zesty Buffalo sauce** (to taste). Stir **butter** into **vegetables**. Bon appétit!