



Look for regular rotations to the menu for new and seasonal meal choices.



All ingredients included! See details on back of package.

Met Meal Kits are made in our kitchen with the freshest ingredients for a fun and easy way to prepare dinner. We've developed meals that are ready in about 15-30 minutes to help accommodate your busy schedule.

We've included everything you need, no need to pull anything from your pantry, and you won't have to worry about wasting any food or ingredients.

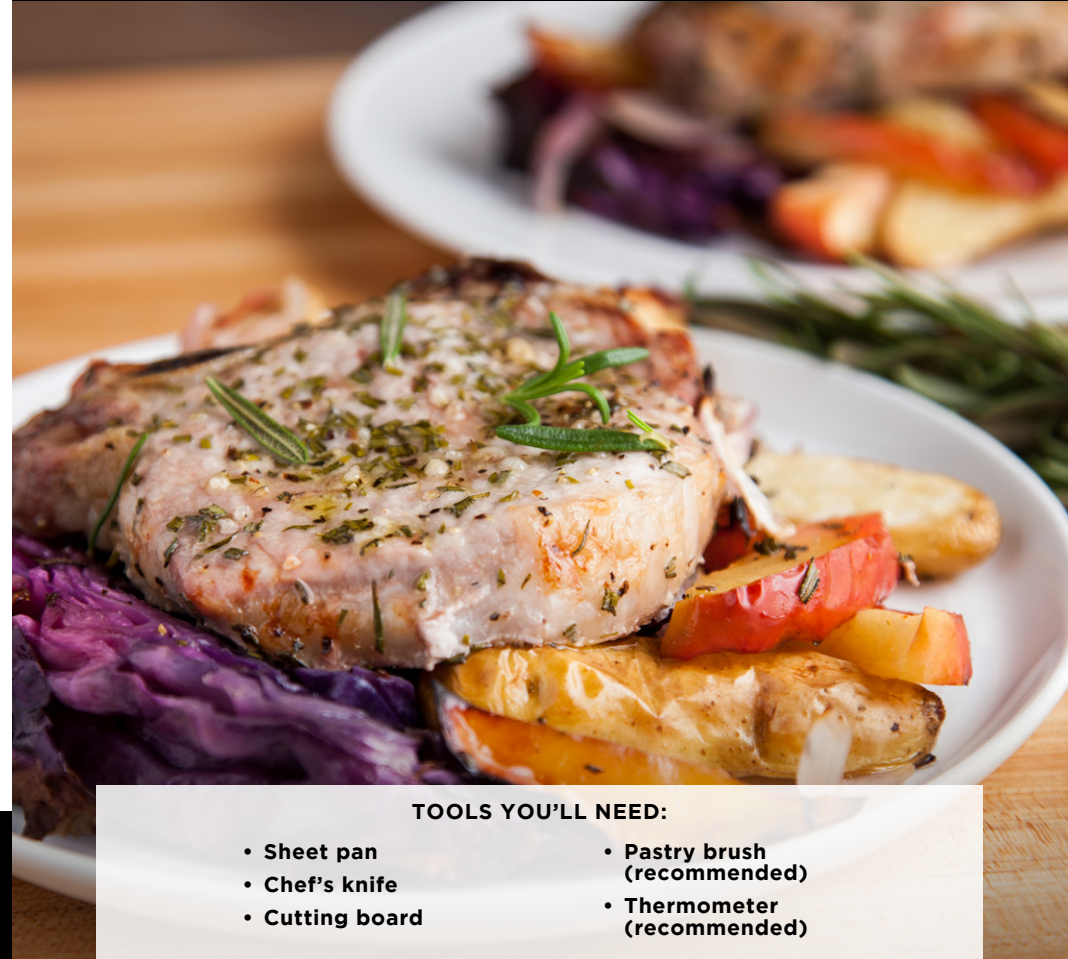
Met Meal Kits are ready in a few simple steps, and our chefs have included a few helpful tips and fun facts along the way.

INGREDIENTS: Pork Loin Chops, Pink Lady Apples, Red Cabbage, Potato, Peeled Shallots, Fresh Rosemary, MM Olive Oil, Red Wine Vinegar, Sea Salt, Black Pepper

SHEET PAN PORK CHOPS

JUICY BONE-IN PORK CHOPS ROAST ALONGSIDE APPLES, CRISP RED CABBAGE, ROSEMARY, AND FINGERLING POTATOES.

SERVES 2 | EASY PREP | EASY CLEAN UP



TOOLS YOU'LL NEED:

- Sheet pan
- Chef's knife
- Cutting board
- Pastry brush (recommended)
- Thermometer (recommended)

At Metropolitan Market, we know there's a lot of packaging in meal kits, and we are always working towards more sustainable practices. Most of the packaging used is either recyclable or compostable.

DID YOU KNOW?

With a little planning, an entire meal can be prepared on a single sheet pan. There is less mess and your meal cooks quickly and evenly.



1. DRAIN POTATOES + PREHEAT OVEN

- Preheat oven to 450° F.
- Drain the water from the **potatoes**.
- Place the potato pieces on a paper towel, and pat dry.

CHEF'S HACK: A dry potato will roast faster and get crispier.



2. SLICE APPLES, CABBAGE, + SHALLOT

- Wash the **apple**. Cut into quarters, remove the core, and slice into 1/2 inch wedges.
- Slice the **cabbage** into 4 equal wedges, keeping the stems connected and the wedges intact.
- Slice the **shallot** in half, then cut into 1/2 inch wedges.



3. CHOP ROSEMARY + ARRANGE PAN

- Remove rosemary needles from stem and rough chop.
- Line a sheet pan with provided **parchment paper**, and place the **pork chops** in the center of the pan.
- Place the 4 wedges of cabbage around the chops.
- Evenly distribute apple wedges, potato, and shallot pieces.



4. BRUSH ON SAUCE

- Shake the sauce container well. Drizzle the sauce over each ingredient.
- Use a pastry brush or your fingers to evenly distribute the sauce on each piece.



5. SEASON + ROAST

- Sprinkle the salt and pepper over all ingredients and on both sides of the pork chop.
- Top with half the chopped rosemary.
- Roast in the preheated 450° F oven for 25 minutes, until pork chops are cooked through and no longer pink. A thermometer entered into the center of the pork chop should have an internal temperature of at least 145° F.



6. PLATE VEGETABLES

- Lay 2 pieces of cabbage on each plate, followed by a mixture of the other vegetables.



7. PLATE PORK + GARNISH

- Lay the pork chop against the vegetables and garnish with the remaining fresh chopped rosemary.
- Bon appétit!