



MAPLE-SMOKED PORK CHOPS BUTTERNUT SQUASH GNOCCHI

HEATING INSTRUCTIONS:

If frozen, defrost in the refrigerator overnight.

1. Preheat oven to 400° F (380° F convection).
2. Place smoked pork chops & gnocchi, uncovered, on middle rack of oven.
3. Bake for 20 minutes.
4. Then, turn each pork chop over to coat in sauce, and gently toss gnocchi.
5. Bake for 20 more minutes.
6. Meanwhile, heat braised red cabbage in the microwave.
7. Drizzle cider reduction over pork chops.

BON APPETIT!

For food safety, all hot items should be heated to a minimum of 165° F