

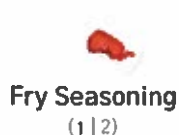


LEMON PANKO PORK CHOPS

with Zesty Garlic Butter Peas & Oven Fries

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



You may receive potatoes that are a different color. No matter the hue, they will be just as delicious!

PREP IN **5 MIN** READY IN **35 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(1 tsp + more for frying | 2 tsp + more for frying)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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If you don't have a large zip-close bag, go ahead and mix the panko on a plate in step 4. Instead of shaking everything together, press the sour cream-coated pork chops into the crumbly mixture until fully coated.

1.



Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce. Peel and finely chop garlic. Zest and quarter lemon (for 4 servings, zest one lemon and quarter both). Cut potatoes into ½-inch-thick wedges. In a small bowl, combine mayonnaise, a pinch of garlic, and a pinch of lemon zest to taste. Season with salt and pepper.

2.



Toss potatoes on a baking sheet with a drizzle of oil, half the Fry Seasoning (you'll use the rest later), salt, and pepper. Roast on top rack until browned and tender, 20–25 minutes.

3.



Meanwhile, place 1 TBSP butter (2 TBSP for 4 servings) and 1 tsp garlic (2 tsp for 4) in a medium microwave-safe bowl; microwave until butter has melted, 30 seconds. Stir in peas and season with salt and pepper. Set aside.

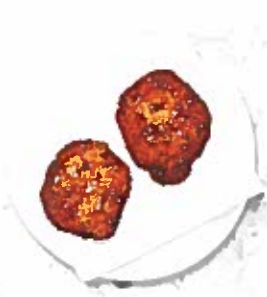
4.



Place pork between two large pieces of plastic wrap. Pound with a mallet or heavy-bottomed pan until about ⅓ inch thick. In a large zip-close bag, combine panko, up to half the remaining lemon zest, remaining Fry Seasoning, and 1 tsp salt (2 tsp for 4 servings). Place sour cream in a large bowl; add pork and turn to evenly coat. Place sour cream-coated pork into bag with panko mixture and seal to close. Shake until pork is evenly coated. (It's okay if not all the panko sticks.)

↔ Swap in chicken for pork.

5.



Heat a ⅓-inch layer of oil in a large pan over medium-high heat. Once oil is hot enough that a pinch of panko mixture sizzles when added to the pan, add coated pork. Cook until golden brown and cooked through, 3–6 minutes per side. (Lower heat if pork begins to brown too quickly.) Transfer to a paper-towel-lined plate. Season with salt.

↔ Swap in coated chicken for coated pork.

6.



Meanwhile, microwave bowl with buttery peas until warmed through, 1–2 minutes. Stir in remaining lemon zest and a squeeze of lemon juice to taste. Taste and season with salt. Divide pork, peas, and oven fries between plates. Serve with garlic mayo for dipping. Serve remaining lemon wedges on the side.

Pork is fully cooked when internal temperature reaches 145 degrees.
Chicken is fully cooked when internal temperature reaches 165 degrees.