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CHICAGO-STYLE PORK CHOP SANDWICHES

with Au Jus Sauce & Potato Wedges

WHAT WE SEND (2 servings | 4 servings)

✳ Keep refrigerated



Potatoes ✳
(5 | 10)



Yellow Onion
(1 | 1)



Green Bell Pepper ✳
(1 | 1)



Garlic
(1 Clove | 2 Cloves)



Pork Chops ✳
(10 oz | 20 oz)



Beef Stock Concentrate
(1 | 2)



Ciabattas ✳
(2 | 4)
Contains: Soy, Wheat



Mayonnaise
(1 | 2)
Contains: Eggs

PREP IN **10 MIN** READY IN **30 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.



Chicken Breasts ✳
(10 oz | 20 oz)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper
Sugar

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Cooking Oil
(4 tsp | 8 tsp)

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

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1.



Preheat oven to 425 degrees. Wash and dry produce. Cut potatoes into ½-inch-thick wedges. Toss on a baking sheet with a large drizzle of oil, salt, and pepper. Roast until golden and crispy, 20–25 minutes. While potatoes roast, halve, peel, and thinly slice half the onion (whole onion for 4 servings). Halve, core, and thinly slice half the bell pepper (whole bell pepper for 4) into strips. Peel and finely chop garlic.

2.



Meanwhile, heat 1 TBSP butter (2 TBSP for 4 servings) and a drizzle of oil in a large pan over medium-high heat. Add sliced onion and sliced bell pepper; season with a pinch of salt and a pinch of sugar. Cook until veggies are softened and lightly charred, 5–7 minutes. Add garlic; cook until garlic is browned and fragrant, 30 seconds. Turn off heat; transfer to a medium bowl. Wipe out pan.

3.



Pat pork dry with paper towels and place between 2 large pieces of plastic wrap. Pound with a mallet or heavy-bottomed pan until about ¼ inch thick. Season generously with salt and pepper. Heat a drizzle of oil in pan used for the veggies over high heat. Add pork; cook until browned and cooked through, 3–4 minutes per side. Transfer to a plate and set aside.

↔ Swap in chicken for pork.

4.



Heat 1 TBSP butter (2 TBSP for 4 servings), stock concentrate, and ⅓ cup water (⅔ cup for 4) in same pan over medium heat. Bring to a simmer and cook, stirring occasionally, 1–2 minutes. Divide sauce between 2 small bowls (4 small bowls for 4).

5.



Halve and toast ciabattas. Spread mayonnaise onto cut sides. Fill ciabattas with pork and as many veggies as you like. Divide sandwiches and potato wedges between plates. Serve au jus sauce on the side for dipping.