



LEMON PANKO PORK CHOPS

with Oven Fries & Zesty Garlic Butter Peas

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Pork Chops *

(1 | 2)



Panko Breadcrumbs

(1 | 2)

Contains: Wheat



Sour Cream *

(1 | 2)

Contains: Milk



Fry Seasoning

(1 | 2)



Lemon *

(1 | 2)



Garlic

(3 Cloves | 6 Cloves)



Yukon Gold Potatoes *

(5 | 10)



Mayonnaise

(1 | 2)

Contains: Eggs, Soy



Peas *

(1 | 2)

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

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

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

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

\$20

Give friends \$20 off their first box and you'll get a \$20 credit when they cook with us.
[EveryPlate.com/referral](https://www.EveryPlate.com/referral)



Did you choose a different protein?

We like your style! Follow along with the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Chicken Breasts *

(1 | 2)

CHEF'S TIP

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 mix until fully coated.

1.



Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and finely chop **garlic**. Zest and quarter **lemon** (for 4 servings, zest 1 lemon and quarter both). Cut **potatoes** into ½-inch-thick wedges. In a small bowl, combine **mayo**, a pinch of garlic, and a **pinch of lemon zest** to taste. Season with **salt** and **pepper**.

3.



Meanwhile, place **1 tsp garlic** (2 tsp for 4 servings) and **1 TBSP butter** (2 TBSP 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.

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.

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 **chicken** for 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.

WK21–84