



PANKO RANCH PORK CHOPS

with Roasted Carrots, Oven Fries & Zesty Dipping Sauce

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Yukon Gold Potatoes *

(5 | 10)



Carrots *

(12 oz | 24 oz)



Lemon *

(1 | 2)



Ranch Spice

(1 | 2)



Panko Breadcrumbs

(1 | 2)

Contains: Wheat



Pork Chops *

(1 | 2)



Sour Cream *

(3 | 6)

Contains: Milk

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

Vegetable Oil
(2 tsp | 4 tsp
+ more for frying)

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
Flip the menu over for cooking info
on your new protein.

CHEF'S TIP

If you don't have a large zip-close bag, go ahead and combine the panko, lemon zest, Ranch Spice, and salt on a plate in step 3. Instead of shaking everything together, press the sour-cream-coated pork chops into the crumbly mix until fully covered.

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **chicken breasts** for pork chops? You don't need to adjust the timing at all! Simply cook through the recipe as instructed, swapping in chicken for pork in steps 3, 4, and 6.

1.



Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Cut **potatoes** into ½-inch-thick wedges. Zest and quarter **lemon**.

2.



Toss **carrots** on one side of a baking sheet with a **drizzle of oil, salt, and pepper**. Toss **potatoes** on empty side with a **drizzle of oil, salt, and pepper**. (**For 4 servings, divide veggies between 2 sheets; roast on top and middle racks.**) Roast on top rack until browned and tender, 25–30 minutes.

3.



Meanwhile, place **pork** between two large pieces of plastic wrap. Pound with a mallet or heavy-bottomed pan until about ½ inch thick. In a large zip-close bag, combine **panko, lemon zest, half the Ranch Spice (you'll use the rest later), and salt (we used 1 tsp; 2 tsp for 4 servings)**. Place **1 packet sour cream (2 packets for 4; you'll use the rest later)** in a large bowl; add pork and turn to evenly coat. Place sour-cream-coated pork in bag with **panko mixture** and seal to close. Shake until pork is evenly coated. (**It's okay if not all the panko sticks!**)

4.



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** sizzles when added to the pan, add **coated pork** and cook until golden brown and cooked through, 3–5 minutes per side. (**Lower heat if crust begins to brown too quickly.**) Transfer to a paper-towel-lined plate. Season with **salt**.

5.



While pork cooks, in a small bowl, combine **remaining sour cream and Ranch Spice**. Stir in a squeeze or two of **lemon juice** to taste. Season with **salt and pepper**.

6.



Divide **crispy pork, roasted carrots, and oven fries** between plates. Serve with **zesty dipping sauce** and any **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.*

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