



Za'atar Pork Chops

& Harissa Roasted Carrots & Smashed Potatoes

30-40min

2 Servings

Za'atar is a Middle Eastern spice blend that combines savory flavors of herbs and spices like oregano, thyme, cumin, and coriander, and sesame seeds. We crust juicy pork chops with this flavorful blend before cooking them in a hot skillet. The pork is served alongside roasted veggies coated in harissa, and it's finished with a sprinkle of lemon zest and fresh parsley.

What we send

- 2 carrots
- 1 medium red onion
- ½ lb fingerling potatoes
- 12 oz pkg boneless pork chops
- za'atar spice (use 2 tsp)¹¹
- harissa spice (use 1 tsp)
- ½ oz fresh parsley
- 1 oz salted pistachios¹⁵
- 1 lemon

What you need

- kosher salt & pepper
- olive oil

Tools

- medium saucepan
- colander
- meat mallet (or heavy skillet)
- rimmed baking sheet
- microplane or grater
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 56g, Carbs 45g, Proteins 43g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Bring a medium saucepan of **salted water** to a boil. Trim **carrots**, then cut into ¼-inch-thick slices on an angle. Halve, peel, and cut **all of the onion** into ¼-inch-thick wedges.



2. Boil potatoes & carrots

Add **potatoes** to boiling **salted water**. Cook over medium-high heat until barely tender when pierced with the tip of a knife, 8-10 minutes. Add **carrots** to the saucepan; cook potatoes and carrots together until both are tender, 5-7 minutes more. Drain vegetables, shaking out excess water, and return to saucepan.



4. Roast potatoes & carrots

To **potatoes and carrots** in saucepan, add **onion wedges, 2 tablespoons oil, 1 teaspoon of the harissa spice blend, and a generous pinch of salt**; toss to coat. Transfer to a rimmed baking sheet. Using a sturdy cup (or meat mallet), press potatoes to lightly smash. Drizzle any remaining harissa oil from saucepan over top. Roast on lower oven rack until lightly browned, about 15 minutes.



5. Prep garnish

Meanwhile, pick **parsley leaves** from stems, discarding stems. Coarsely chop parsley leaves and **pistachios** together. Finely grate **¼ teaspoon lemon zest** into a small bowl. Cut **lemon** into wedges. Into the small bowl with lemon zest, stir to combine chopped parsley and pistachios, **a pinch of salt**, and **1 tablespoon oil**.



3. Prep pork chops

Meanwhile, pat **pork chops** dry and trim any excess fat to ¼-inch. Place pork between sheets of plastic wrap. Using a meat mallet or heavy skillet, pound pork to an even ¼-inch thickness; season all over with **2 teaspoons za'atar spice** and **a generous pinch each salt and pepper**. Let sit until step 6.



6. Cook pork & serve

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork chops** and cook, turning once, until golden and crusty, about 3 minutes per side. Add **parsley mixture** to vegetables, and toss to combine. Serve **pork** with **vegetables** alongside, and **lemon wedges**, for squeezing over. Enjoy!