



FAST

Za'atar Crusted Pork Chops

with Tahini-Ranch Wedge Salad



20-30min



2 Servings

We took our cues from the Middle East with this dish, which ups the ante on an easy-to-prepare weeknight meal. In this case, we coat succulent pork chops with a fragrant za'atar spice rub before searing. The ranch that drapes the crisp iceberg wedge salad is seasoned with nutty tahini, a sesame paste predominant throughout Middle Eastern cuisine. Marinated radishes and shallots top the salad.

What we send

- garlic
- lemon
- iceberg lettuce
- radish
- boneless pork chops
- shallot
- 2
- 3
- 2
- 2,4,1

What you need

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

Tools

- medium skillet

Allergens

Wheat (1), Sesame (2), Milk (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 52g, Carbs 46g, Protein 45g



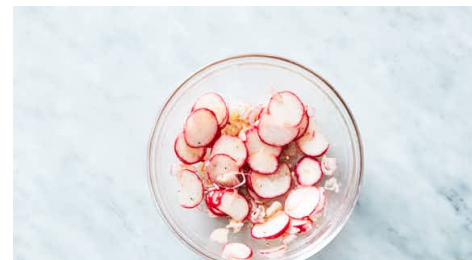
1. Prep ingredients

Remove any wilted outer leaves from **iceberg**, then halve through core. Cut **one half into 2 wedges** (save rest for own use). Peel, and thinly slice **¼ cup shallot** crosswise into rings. Peel and finely grate **½ teaspoon garlic**. Finely grate **½ teaspoon lemon zest** then squeeze **2 tablespoons lemon juice** into a small bowl, keeping them separate. Thinly slice **radishes**.



4. Season pork chops

Pat **pork chops** dry and rub with **oil**. Season all over with **½ teaspoon salt** and **several grinds of pepper**. Sprinkle **2 tablespoons za'atar spice** blend over both sides of **pork chops**, pressing to adhere. Spread **¼ cup flour** on a plate and coat both sides of pork chops, tapping to remove any excess flour.



2. Marinate vegetables

In a medium bowl, whisk together **1 tablespoon of the lemon juice**, **1 tablespoon oil**, and **a generous pinch of each salt and pepper**. Add **shallots** and **radishes** to the bowl. Set aside to marinate, stirring occasionally, until step 6.



5. Cook pork chops

Heat a heavy medium skillet over medium-high. Brush both sides of **pita** lightly with **oil**, then add to skillet and cook until toasted and a little crisp, about 1 minute per side. Remove pita. Add **2 tablespoons oil** to same skillet. Add **pork chops** and cook until well browned and cooked through, about 3 minutes per side, reduce heat if browning too quickly.



3. Make tahini ranch

In a second medium bowl, whisk together **tahini**, **sour cream**, **grated garlic**, **lemon zest**, **remaining lemon juice**, and **¼ cup water**. Season to taste with **salt** and **pepper**.



6. Finish salad & serve

Cut **pita** into **wedges**. Place **one iceberg wedge** on each plate. Spoon **dressing** all over lettuce and top with **marinated radishes and shallots** and **any remaining marinade**. Finish with **a few grinds pepper**. Serve **salad** alongside **pork chops** and **pita wedges**. Enjoy!