



Breaded Italian Pork Chops

with Stewed Zucchini and Potatoes



30-40min



2 Servings

This is our take on a classic Italian dish, just like Nonna used to make! Italian or not, it's sure to taste like a whole lotta love! The crispy, boneless pork cutlets are served with stewed potatoes and zucchini in tomato sauce. Make sure to dip the cutlet into the sauce for a flavor boost in each bite! Cook, relax, and enjoy!

What we send

- Italian seasoning
- yukon gold potatoes
- zucchini
- canned cherry tomatoes
- garlic
- boneless pork chops
- 2 oz panko ¹

What you need

- 1 large egg ³
- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large skillet
- meat mallet (or heavy skillet)

Allergens

Wheat (1), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 48g, Carbs 54g, Protein 47g



1. Prep ingredients

Trim ends from **zucchini** and cut into 1-inch pieces. Scrub **potatoes**, then cut into 1-inch pieces (no need to peel). Peel and coarsely chop **2 large garlic cloves**. Place **panko** into a resealable plastic bag, and using a meat mallet, pound into a finer crumb.



4. Prep pork chops

Meanwhile, whisk **1 large egg** in a large shallow baking dish; season with **salt** and **pepper**. Transfer **panko** to a separate shallow baking dish and season with **salt** and **pepper**, and **2 teaspoons Italian seasoning** (save rest for own use). Pat **pork** dry. Using a meat mallet, pound pork to 1/4-inch thickness; season all over with **salt** and **pepper**.



2. Sauté vegetables

Heat **2 tablespoons oil** in a medium pot or Dutch oven over high. Add **zucchini** and **potatoes** and cook until browned in spots, about 5 minutes. Add **garlic** and cook until fragrant, about 30 seconds.



5. Finish stewed vegetables

Uncover pot and continue to simmer until liquid is reduced to about 2 1/4 cups, about 5 minutes. Remove from heat, stir in **1 teaspoon vinegar** and season to taste with **salt** and **pepper**. Cover to keep warm.



3. Simmer vegetables

To the pot, add **tomatoes**, **1/2 cup water**, **1/2 teaspoon sugar**, and **1/2 teaspoon salt**, bring to a boil over high. Reduce heat to medium and cook, covered, until the **potatoes** are fork tender and **zucchini** is starting to fall apart, about 15 minutes.



6. Cook cutlets & serve

Dip each **cutlet** in **egg mixture**, then into **panko**, pressing to help adhere. Heat **1/4-inch oil** in a large skillet over medium-high. Add **cutlets** and cook until golden brown and just cooked through, 3-4 minutes per side. Serve **breaded pork chops** with **stewed vegetables** alongside. Enjoy!