

# DINNERLY



## Grilled Garlic-Herb Pork Rib-Eye Chop with Potato Salad & Grilled Zucchini



30-40min



2 Servings

Get the 'gram ready to show off those grill lines this summer! It's time to dust off that grill you used once, then stashed away in the garage for the past 3 years. This fast and furious recipe will have you making up for lost time with a quick cooking pork chops seasoned with aromatic garlic and dried oregano. Paired with creamy potato salad and grilled zucchini, you'll squash the competition. We've got you covered!

## WHAT WE SEND

- 2 (1 oz) sour cream <sup>7</sup>
- 1 zucchini
- 2 russet potatoes
- 12 oz pkg ribeye pork chop
- ¼ oz Tuscan spice blend
- 2 scallions

## WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- olive oil

## TOOLS

- medium saucepan
- grill or grill pan

## ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 650kcal, Fat 28g, Carbs 50g, Protein 56g



### 1. Cook potatoes

Scrub **potatoes**, then cut into ½-inch pieces. Place in a medium saucepan with enough salted water to cover by ½ inch; cover and bring to a boil. Cook until tender when pierced with a fork, 4–5 minutes. Drain potatoes, then rinse under cold water and drain again. Lay potatoes in a single layer on a plate; transfer to freezer to chill for 10 minutes.



### 2. Assemble potato salad

Trim **scallions**, then thinly slice. In a medium bowl, combine **scallions**, **all of the sour cream**, **2 tablespoons water**, **1 teaspoon vinegar**, **1 tablespoon oil**, and **a pinch each of salt and pepper**. Carefully stir in **potatoes**; season to taste with **salt and pepper**.



### 3. Prep pork & zucchini

Pat **pork** dry; lightly rub with **oil** and season all over with **salt and pepper**. Trim ends from **zucchini**, then cut into ½-inch rounds. Drizzle zucchini with **oil**; season with **salt and pepper**. In a medium bowl, combine **tuscan blend** and **1 tablespoon oil**. Season with **salt and pepper**.



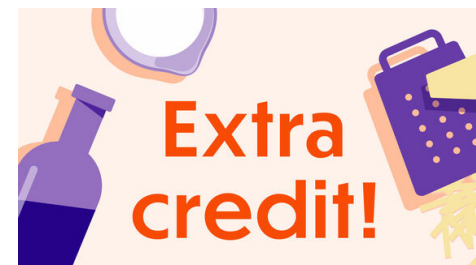
### 4. Grill zucchini

Heat a grill or grill pan to high. Lightly **oil** grill grates. Grill **zucchini**, covered, turning occasionally, until tender and charred in spots, 10–12 minutes. Transfer to a plate and cover to keep warm.



### 5. Grill pork & serve

After **zucchini** has cooked for 5 minutes, add **pork chops** to grill and cook until charred in spots, just firm to the touch, and reaches 145°F internally, 3–5 minutes per side. Transfer **pork** to **garlic-herb oil**, then let rest for 5 minutes. Serve **pork chops and any resting juices** with **grilled zucchini** and **potato salad** alongside. Enjoy!



### 6. No grill, no problem!

Preheat broiler with top rack 6 inches from heat source. Broil zucchini on rimmed baking sheet until tender and charred in spots, flipping halfway through, about 8 minutes. Heat 1 tablespoon oil in a heavy, medium skillet over medium-high. Reduce heat to medium and cook pork, turning, until browned on all sides and 145°F internally, 5–7 minutes.