



Seared Pork Chop & Garlic Butter

with Oven-Fried Brussels Sprouts



30-40min



2 Servings

We've taken meaty pork chops and made them even more irresistible with garlic butter. But you might be surprised to find that the vegetables steal their thunder! The Brussels sprouts and onions are breaded then "fried" in the oven until crispy and delectable. Note that the vegetables won't be completely coated in the Parmesan-panko, but make sure to sprinkle any that remains over the veggies to use it all up!

What we send

- ¾ oz Parmesan ⁷
- ½ lb Brussels sprouts
- 1 red onion
- 1 oz panko ¹
- 12 oz pkg ribeye pork chop
- ¼ oz granulated garlic

What you need

- butter ⁷
- olive oil
- 1 large egg ³
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater
- medium skillet

Cooking tip

Whack your butter with a rolling pin a few times to speed up the softening process!

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 60g, Carbs 34g, Protein 51g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Place **2 tablespoons butter** in a small bowl to soften. Lightly **oil** a rimmed baking sheet.

Finely grate **Parmesan**. Trim and discard ends from **Brussels sprouts**, then cut in half. Halve and slice **all of the onion** into ½-inch thick wedges through the core.



4. Roast vegetables

Drizzle **Brussels sprouts** and **onions** with **1 tablespoon oil**. Roast on center oven rack until tender and golden brown, stirring halfway through, 20-25 minutes total.



2. Prepare breadings

Beat **1 large egg** with **2 tablespoons oil** in a medium bowl; season with **salt** and **pepper**.

Place **panko** in a separate medium bowl and toss with **Parmesan**, **½ teaspoon salt**, and **a few grinds of pepper**.



3. Bread vegetables

Coat **Brussels sprouts** in **egg** then lift, letting excess egg drip back into the bowl. Place in bowl with **panko**; toss to coat. Transfer to the prepared baking sheet. Repeat the same breading process with **onions** and transfer to the baking sheet. (It's OK if vegetables aren't fully coated)

Sprinkle **any remaining panko breading** over the veggies.



5. Cook pork chop

Pat **pork** dry and season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add pork (it should sizzle vigorously) and cook until golden brown and medium (145°F internally) or longer if desired, 2-3 minutes per side.



6. Finish & serve

To bowl with **softened butter**, add **¼ teaspoon each of granulated garlic and ground pepper**; mash with a fork.

Serve **pork** dolloped with **garlic butter** with **oven-fried Brussels sprouts and onions** alongside. Enjoy!