



My Big Fat Greek Salad with Pork Chop

Peppers, Olives & Feta



ca. 20min



2 Servings

Surely one of Dancing Zorba's top sellers, this Greek salad with lemon-marinated pork chop, dill, and feta is crunchy, bright, and perfect for a Mediterranean summer. And if you're not on the beaches of Mykonos, close your eyes, eat an olive, then catch a showing of My Big Fat Greek Wedding 3. Only in theaters September 8.

What we send

- 1 lemon
- garlic
- 12 oz pkg ribeye pork chop
- 1 cucumber
- 1 green bell pepper
- 1 romaine heart
- ¼ oz fresh dill
- 1 oz Kalamata olives
- 2 oz feta ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium skillet

Allergens

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

Nutrition per serving

Calories 650kcal, Fat 46g, Carbs 14g, Protein 43g



1. Make lemon dressing

Finely grate **¼ teaspoon lemon zest** into a small bowl. Squeeze **1 tablespoon lemon juice** into a large bowl. Finely chop **½ teaspoon garlic**. Into lemon juice, whisk garlic, **3 tablespoons oil**, and season with **¼ teaspoon salt** and **a few grinds of pepper**.



4. Season feta

Crumble **feta** into small bowl with **lemon zest**, and season with **a pinch each of salt and pepper**. Pick **half of the dill fronds** from stems, then finely chop fronds (save rest for own use).



2. Cook pork chop

Pat **pork** dry, then season with **½ teaspoon salt** and **a few grinds pepper**. Heat **2 teaspoons oil** in a medium skillet over medium-high. 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. Transfer cooked pork to the bowl with **lemon dressing**, turning to coat.



5. Toss salad

Transfer **pork** to cutting board. Add **lettuce, cucumbers, peppers, olives** (remove pits, if necessary), and **half each of the feta and dill** to bowl with **lemon dressing**. Toss gently to coat, then season to taste with **salt** and **pepper**.



3. Prep vegetables

Trim ends from **cucumber**, then halve lengthwise, and slice into thin half-moons. Halve **pepper**, remove stem, core, and seeds, then cut into ¼-inch pieces. Thinly slice **lettuce** crosswise, discarding end.



6. Serve

Serve **Greek salad** topped with **pork** and **remaining feta and chopped dill**. Enjoy!