

DINNERLY



Grilled Pork Chop & Veggies with Herbed Vinaigrette



30-40min



2 Servings

When it comes to simple grill recipes, it doesn't get any better than this! Onion and zucchini char to sweet perfection alongside hearty ribeye pork chops. A flavorful vinaigrette of Dijon mustard, herbs de Provence, and red wine vinegar bring tangy, herby notes to this easy dish. We've got you covered!

WHAT WE SEND

- 1 zucchini
- 1 red onion
- 1 bell pepper
- 12 oz pkg ribeye pork chop
- 1 pkt Dijon mustard ¹⁷
- ¼ oz herbs de Provence
- ¼ oz steak seasoning

WHAT YOU NEED

- red wine vinegar (or white wine vinegar)
- sugar
- olive oil
- kosher salt & ground pepper

TOOLS

- grill or grill pan

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 50g, Carbs 22g, Protein 39g

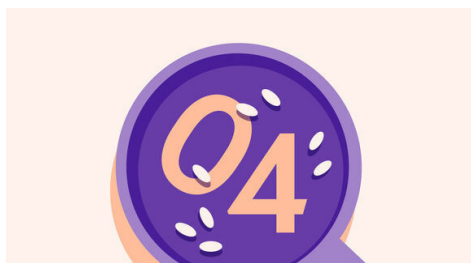


1. Prep ingredients

Preheat grill to high, if using.

Trim and discard ends from **zucchini**, halve crosswise, then cut lengthwise into ½-inch thick planks. Cut **onion** crosswise into ½-inch thick rounds. Halve **pepper**, remove stem and seeds, then cut into 2-inch wide strips.

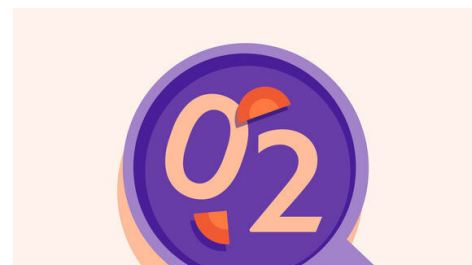
Pat **pork chops** dry.



4. Grill pork & veggies

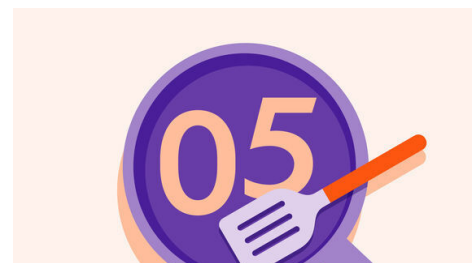
Preheat a grill pan to high, if using. Brush grates with oil. Grill **pork** and cook until golden brown and medium (145°F internally) or longer if desired, 2–3 minutes per side. Transfer to a cutting board to rest for at least 5 minutes.

Grill **vegetables**, flipping occasionally, until charred and tender, 8–12 minutes. Transfer vegetables to bowl with **remaining vinaigrette** and mix to coat.



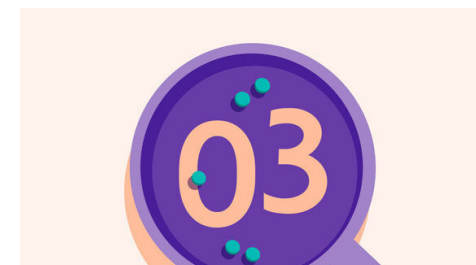
2. Make vinaigrette

In a medium bowl, whisk together **Dijon mustard**, **2 tablespoons vinegar**, **1 tablespoon herbs de Provence**, and **1½ teaspoons sugar**. Gradually whisk in **¾ cup oil**; season to taste with **salt** and **pepper**.



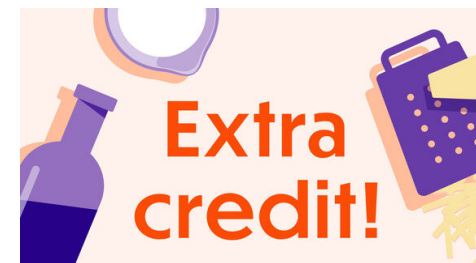
5. Serve

Thinly slice **pork chops**, if desired. Serve alongside **grilled vegetables**. Enjoy!



3. PORK CHOP VARIATION

In a large bowl, toss **vegetables** with **3 tablespoons vinaigrette**; season with **salt** and **pepper**. In a small bowl, toss **pork chops** with **steak seasoning** and **2 tablespoons vinaigrette** until evenly coated.



6. Check us out!

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