



Grilled Pork Cutlets with Apricot BBQ Sauce & Grilled Zucchini



20-30min



2 Servings

Sweet and savory apricot-barbecue sauce takes juicy pork cutlets and zucchini to the next level—especially when they're nicely charred on the grill. Complete the meal with a side of bread, your favorite grain, or any other veggies you want to throw in. We've got you covered!

WHAT WE SEND

- 1 zucchini
- 12 oz pkg pork cutlets
- 2 oz barbecue sauce
- ½ oz apricot preserves

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- grill or grill pan

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 340kcal, Fat 14g, Carbs 21g, Protein 37g



1. Prep ingredients

Preheat grill or grill pan to high.

Scrub **zucchini**; cut on an angle into ½-inch thick planks. Toss with ½ **tablespoon oil**; season with **salt** and **pepper**. Pat **pork** dry; season with **salt** and **pepper**.

In a medium bowl, whisk together **barbecue sauce** and **apricot preserves**; transfer half to a small bowl. Add pork to medium bowl and mix until well coated.



2. Grill pork & zucchini

Brush grill grates with **oil**. Grill **pork** until charred in spots and just cooked through, 2–3 minutes per side. Grill **zucchini** until tender and charred in spots, 3–5 minutes per side.



3. Serve

Serve **pork** with **remaining barbecue sauce mixture** brushed over top and with **zucchini** alongside. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!