



Pork Chop Spiedie & Arugula Salad

with Grilled Garlic Bread



30-40min



2 Servings

If you don't have a grill or a grill pan, heat 2 teaspoons oil in a heavy skillet over medium-high. Add pork and cook until pork is browned and cooked through, 3-4 minutes per side. Transfer to a plate. Preheat the broiler with the top rack 6-inches from the heat source. Broil bread directly on the top rack until toasted, 1-2 minutes (watch closely as broilers vary.)

What we send

- garlic
- ¼ oz fresh oregano
- ¾ oz Parmesan ⁷
- 1 oz mayonnaise ^{3,6}
- 1 ciabatta roll ¹
- 5 oz arugula
- 12 oz pkg ribeye pork chop
- 2 oz tri-colored sweet peppers ¹⁷

What you need

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

Tools

- grill or grill pan
- microplane or grater
- meat mallet (or heavy skillet)

Cooking tip

No grill or grill pan? See the front of the recipe card for alternative cooking instructions.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 36g, Carbs 30g, Protein 46g



1. Prep ingredients

Preheat a grill to high, if using. Finely chop **peppadew peppers**. Finely chop **1 teaspoon garlic**. Halve **1 large garlic clove**; set aside for step 5. Pick and coarsely chop **1 tablespoon oregano leaves**; discard stems. Finely grate **Parmesan**.



4. Grill pork

Preheat grill over medium-high, if using. Transfer **pork** to grill or grill pan and cook until charred and cooked through, 2-4 minutes per side. Once cooked, transfer pork to bowl with **post-marinade** and turn to coat.



2. Make post-marinade

In a medium bowl, combine **peppers, chopped oregano and garlic, 2 tablespoons vinegar, 1 tablespoon oil, and a pinch each of salt and pepper**. In a small bowl, whisk to combine **Parmesan, mayonnaise, and 1 tablespoon water**. Season to taste with **salt and pepper**.



5. Grill ciabatta roll

Halve **ciabatta**; drizzle cut sides with **oil**. Transfer, cut side down, to grill or grill pan and toast until charred and warmed through, 30-60 seconds. Remove from grill and immediately rub grilled surface with **halved garlic clove**; sprinkle with **salt**.



3. Pound & season pork

Pat **pork** dry. Place pork between 2 sheets of plastic. Use a meat mallet (or heavy skillet) to pound chicken to an even ¼-inch thickness. Season generously with **salt and pepper** and drizzle with **oil**.



6. Finish & serve

Transfer **pork** to plates and spoon **any remaining marinade** over top. Drizzle **creamy Parmesan dressing** over **arugula** and serve alongside **pork**, with **crusty garlic bread** on the side. Enjoy!