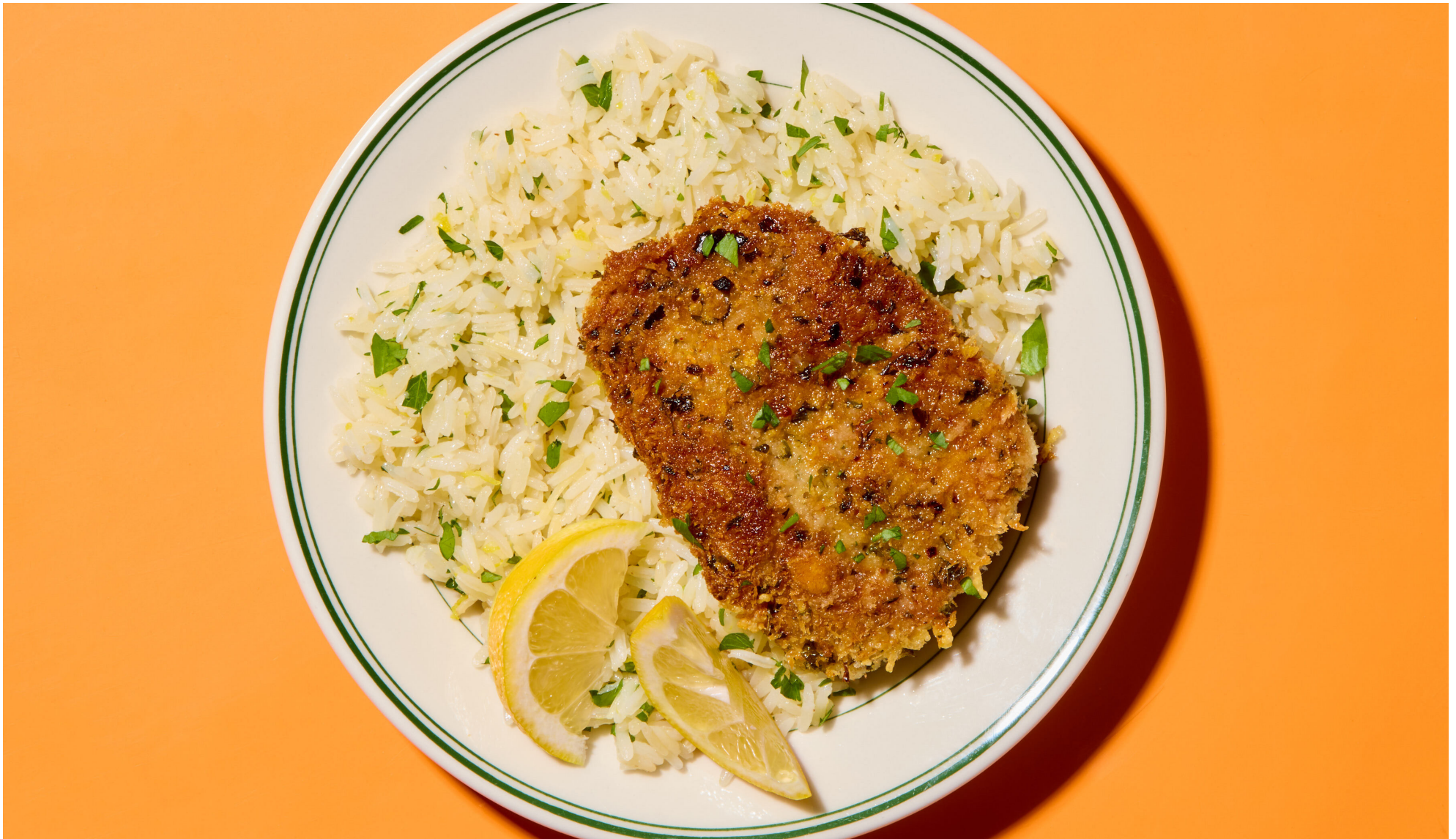


# DINNERLY



## Parmesan-Crusted Pork Chop with Lemony Rice Pilaf



20-30min



2 Servings

What's that sound, you ask? Oh, just us digging into this ultra-crispy parm-crusted, pan-fried pork chop sitting on a bed of lemony, garlicky rice pilaf and topped with a sprinkle of parsley. Phew! That was a lot, but don't worry...we've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 1 lemon
- $\frac{3}{4}$  oz Parmesan <sup>7</sup>
- $\frac{1}{4}$  oz fresh parsley
- 12 oz pkg ribeye pork chop
- $\frac{1}{4}$  oz Tuscan spice blend
- 1 oz panko <sup>1</sup>

### WHAT YOU NEED

- garlic
- butter <sup>7</sup>
- kosher salt & ground pepper
- 1 large egg <sup>3</sup>
- neutral oil

### TOOLS

- small saucepan
- medium nonstick skillet
- meat mallet (or heavy skillet)

### COOKING TIP

When frying, make sure your oil is hot: it should reach 350°F with an oil thermometer. Or drop a pinch of flour into the oil—it should sizzle vigorously. Careful, oil may splatter while frying!

### 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 930kcal, Fat 46g, Carbs 74g, Protein 50g



#### 1. Cook rice

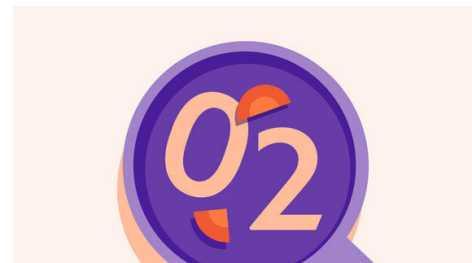
Finely chop **1 teaspoon garlic**.

In a small saucepan, melt **2 tablespoons butter** over medium heat. Add **chopped garlic** and **rice** and cook, stirring, until rice is toasted, 2–3 minutes. Add  **$\frac{1}{4}$  cups water** and  **$\frac{1}{2}$  teaspoon salt**; bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat; keep covered.



#### 4. Cook pork

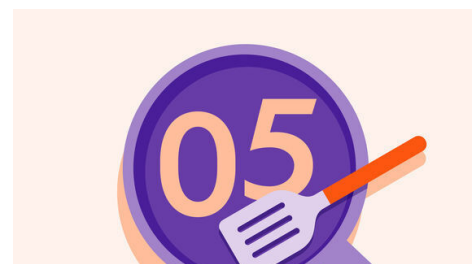
Heat  **$\frac{1}{8}$  inch oil** in a medium nonstick skillet over medium-high until shimmering. Dip **pork** in **egg**, letting excess egg drip back into bowl, then dip pork into **panko mixture**, pressing to adhere. Add to skillet and cook until golden brown, 3–5 minutes. Flip and cook until pork is medium (reaches 145°F internally), 2–4 minutes more. Transfer to a paper towel-lined plate.



#### 2. Prep ingredients

Into a small bowl, zest  **$\frac{1}{2}$  teaspoon lemon zest**, then halve lemon. Squeeze **2 teaspoons lemon juice** into bowl with lemon zest. Cut **remaining lemon** into wedges.

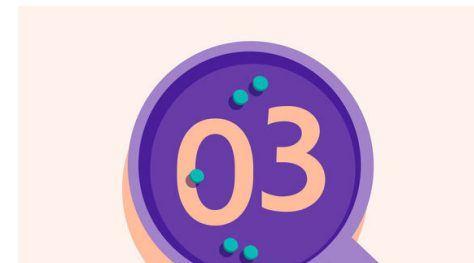
Finely grate **Parmesan**, if necessary. Coarsely chop **parsley leaves**; discard stems.



#### 5. Finish rice & serve

To saucepan with **rice**, add **lemon zest and juice**, **remaining Parmesan**, and **half of the parsley**; fluff to combine. Season to taste with **salt** and **pepper**.

Serve **lemony rice pilaf** with **Parmesan-crusted pork** over top. Sprinkle with **remaining parsley** and serve with **lemon wedges** for squeezing. Enjoy!

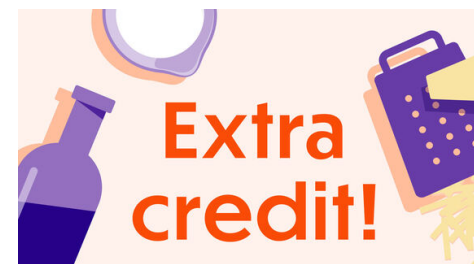


#### 3. Prep pork

Pat **pork** dry, then pound to an even  **$\frac{1}{2}$ -inch thickness**; season all over with **salt** and **pepper**.

Beat **1 large egg** in a shallow bowl with **1 tablespoon water or milk**; season with a **pinch each of salt and pepper**.

In a second shallow bowl, mix together **panko**, **half of the Parmesan**, and **2 teaspoons Tuscan spice blend**; season with **salt** and **pepper**.



#### 6. Check us out!

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