



## Pork Chop & Eggs

with Chimichurri & Roasted Potatoes

 30-40min  2 Servings

No pub open? No problem! We're bringing breakfast for dinner to your table, but we're making it fancy! This hearty plate has it all—hearty seared pork chop, fried eggs, roasted potatoes, and an herbaceous, tangy chimichurri sauce to balance the richness.

## What we send

- 2 potatoes
- 1 bell pepper
- 1 red onion
- 1 lime
- 12 oz pkg ribeye pork chop
- 4 oz chimichurri sauce

## What you need

- kosher salt & ground pepper
- olive oil
- 2 large eggs<sup>3</sup>

## Tools

- microplane or grater
- rimmed baking sheet
- medium nonstick skillet

## Allergens

Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1090kcal, Fat 72g, Carbs 60g, Protein 51g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Scrub **potatoes**, then cut into 1-inch pieces. Halve **pepper**, remove stem and seeds, then cut crosswise into 1/2-inch strips. Halve and thinly slice **all of the onion** crosswise. Finely grate **all of the lime zest** into a small bowl. Cut lime into wedges.



### 2. Marinate pork

In a medium bowl, toss **pork chops** with **2 tablespoons chimichurri**; set aside to marinate until step 4. Add **2 teaspoons salt** to bowl with **lime zest**; set aside until step 6. On a rimmed baking sheet, toss **potatoes** with **2 tablespoons oil** and season with **salt** and **pepper**. Roast on center rack until just tender, about 15 minutes.



### 3. Roast veggies

Toss **peppers and onions** with **1 tablespoon oil**. Remove **potatoes** from oven; carefully add peppers and onions to baking sheet with potatoes. Return to oven and roast until veggies are charred and potatoes are golden, 20-25 minutes more.



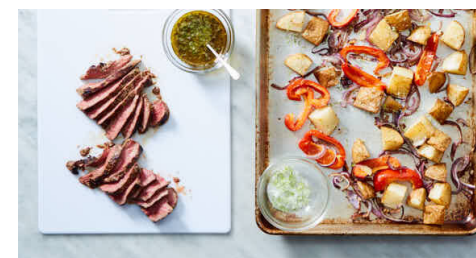
### 4. Cook pork chop

Heat **1 tablespoon oil** in medium nonstick skillet over medium-high. Brush off any marinade from **pork chops**. 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 to a cutting board and let rest for 5 minutes. Wipe out skillet.



### 5. Fry eggs

While **pork chops** rest, heat **1 tablespoon oil** in a same skillet over medium-high. Crack in **2 large eggs**. Cover and cook until whites are just set and yolks are runny, about 3 minutes. Season with **salt** and **pepper**.



### 6. Finish & serve

Carefully toss **roasted vegetables** with **some of the lime salt**. Serve **pork chops** with **remaining chimichurri** and a **fried egg** on top with **roasted veggies** and **lime wedges** alongside. Enjoy!