

DINNERLY



Summery Grilled Pork Chop Panzanella with Zucchini, Capers & Lemon



20-30min



2 Servings

It's pretty cool when you can cook a whole meal using nothing but the grill —clean up is a piece of cake. So for this dinner, we didn't stop at the pork chop. We put the whole shabang on there, including the bread for the panzanella salad. Grilled zucchini hangs out in a lemony, garlicky dressing before getting tossed with briny capers and pieces of grilled bread. We've got you covered!

WHAT WE SEND

- 1 zucchini
- 1 oz capers
- 1 ciabatta roll ¹
- 1 lemon
- 12 oz pkg ribeye pork chop
- ¼ oz smoked paprika

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

TOOLS

- microplane or grater
- grill or grill pan

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 730kcal, Fat 49g, Carbs 29g, Protein 42g



1. Prep ingredients

Trim stem end from **zucchini**, then quarter lengthwise. Peel **2 large cloves garlic**. Finely chop 1 clove; reserve 2nd clove. Roughly chop **capers**. Slice **bread** into thirds.

Into a large bowl, finely grate ½ **teaspoon lemon zest** and **squeeze 2 tablespoons juice**. Whisk in **chopped garlic** and ¼ **cup oil**. Transfer **2 tablespoons of the dressing** to a small bowl for step 5.



2. Grill zucchini

Heat a grill or grill pan over high.

Toss **zucchini** with **2 teaspoons oil**, ½ **teaspoon salt**, and **a few generous grinds of pepper**. Grill zucchini over medium-high heat, covered and turning occasionally, until charred on the outside and crisp-tender, about 10 minutes. Cut into 2-inch pieces and add to large bowl with **dressing**.



3. PORK VARIATION

Meanwhile, pat **pork** dry. Rub all over with **oil**, **1 teaspoon smoked paprika**, and **teaspoon salt**. Grill over medium-high heat until pork is cooked through and lightly charred, 3–4 minutes per side.



4. Grill bread

Brush **bread** on both sides with **oil** and season with **salt** and **pepper**. Grill until well charred and crisp, 1–2 minutes per side. Remove from grill and rub with **whole garlic clove**. Tear bread into 2-inch pieces.



5. Finish salad & serve

Add **capers** and **bread** to large bowl with **zucchini**. Toss to combine and season to taste with **salt** and **pepper**.

Serve **pork** with **reserved dressing** spooned over top and with **panzanella** alongside. Enjoy!



6. Switch it up!

Turn this meal into an open-faced sandwich by keeping the grilled zucchini and bread slices whole. Then, on each bread half, layer up a piece of grilled pork, slices of zucchini, and capers. Spoon the dressing over top! Attack it with a fork and knife!