



## Lemon-Oregano Sheet Pan Pork Chop

with Roasted Vegetables & Feta



20-30min



2 Servings

Lemon and oregano prove to be the perfect flavor combination for juicy bone-in pork chops in this one-sheet pan dinner. The marinated pork roasts alongside tender green beans and potatoes. A sprinkle of feta cheese is the perfect way to finish the dish. Coming together in under 30 minutes, this is the ultimate (and super tasty!) no-fuss supper.



## What we send

- garlic (use 1 large clove)
- 1 lemon
- 1 lb pkg bone-in pork chops
- dried oregano (use 1 tsp)
- 1 russet potato
- ½ lb green beans
- 1½ oz feta cheese <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet

## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 930kcal, Fat 58g, Carbs 50g, Protein 55g



### 1. Marinate pork

Peel and finely chop **1 teaspoon garlic**. Squeeze **1 tablespoon lemon juice** into a bowl. Cut remaining lemon into wedges. Add garlic to bowl with lemon juice. Whisk in **3 tablespoons oil**; season with **salt** and **pepper**. Reserve **1 tablespoon marinade** in a small bowl for step 6. Add **pork chops** and **1 teaspoon of the oregano** to bowl with remaining marinade, turning to coat.



### 2. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potato**, halve lengthwise, and cut crosswise into ¼-inch thick half-moons. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, about 20 minutes. Remove from oven. Switch oven to broil.



### 3. Prep green beans

While **potatoes** roast, trim **green beans**.



### 4. Add pork to baking sheet

Remove **pork chops** from **marinade** and transfer to the baking sheet with **potatoes**, discarding marinade. Season pork chops with **salt** and **pepper**.



### 5. Broil pork & green beans

Scatter **green beans** around **potatoes** and **pork chops** on the baking sheet. Drizzle with **oil** and season with **salt** and **pepper**. Broil on upper oven rack until pork chops reach an internal temperature of 145°F, and green beans are tender and browned in spots, 5-7 minutes (watch closely, as broilers vary).



### 6. Finish & serve

Crumble **feta** over **pork chops** and **vegetables**, then drizzle **reserved marinade** on top. Season with **salt** and **pepper**. Serve **pork and vegetables** with **lemon wedges** on the side for squeezing over. Enjoy!