



One-Pan Shawarma-Spiced Pork Chops

with Roasted Red Potatoes & Zucchini



20-30min



2 Servings

Loosely translated, Ras el hanout means "top shelf" in Arabic. This spice blend gets its name from North African spice traders who would combine the very best of all of their herbs and spices to create one signature blend. The result is a vibrant, aromatic mix that adds a ton of flavor; it pairs particularly well with pork, chicken, and lamb.

What we send

- 18 oz red potatoes
- 1 medium red onion
- 1 zucchini
- dried oregano (use 2 tsp)
- 1 lb pkg bone-in pork chops
- Ras el hanout (use 2 tsp)
- 1 lemon
- garlic (use 1 medium clove)

What you need

- olive oil
- kosher salt & pepper

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 42g, Carbs 54g, Proteins 53g



1. Prep vegetables

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**, then cut into ½-inch wedges. Halve and peel **onion**, then cut through the root end into ½-inch wedges. Trim ends from **zucchini**, then halve lengthwise and slice into ½-inch half-moons.



4. Make vinaigrette

Squeeze **2 teaspoons lemon juice** into a small bowl. Peel and finely chop ½ **teaspoon garlic**, then add to bowl with lemon juice. Whisk in **1 tablespoon oil**. Season to taste with **salt** and **pepper**.



2. Roast vegetables

On a rimmed baking sheet, toss **potatoes, onions, and zucchini** with **2 teaspoons dried oregano** and **1 tablespoon oil**. Season with **salt** and **pepper**. Roast on lower oven rack until just tender and browned in spots, about 16 minutes. Remove vegetables from oven, then preheat broiler.



5. Broil pork & veggies

Add **vinaigrette** to baking sheet with **vegetables** and carefully toss to coat. Push vegetables to one side. Add **pork chops** to empty side of baking sheet. Broil on upper oven rack until vegetables are browned in spots, and pork chops are medium and cooked to an internal temperature of 145°F, 5-7 minutes. (Vegetables may brown before pork is done, so watch closely and remove, if necessary).



3. Season pork chops

Pat **pork chops** dry, then season all over with **salt, pepper**, and **2 teaspoons Ras el hanout**. Drizzle with **oil**.



6. Serve

Serve **pork chops** with **vegetables** alongside. Spoon **any pan sauce** from baking sheet over top. Enjoy!