



## Lemon-Oregano Sheet Pan Pork Chop

with Roasted Vegetables



20-30min



2 Servings

Lemon and oregano prove to be an ideal 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 cheese makes for a perfect finish to the dish. Coming together in under 30 minutes, this is the ultimate 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
- 1 piece feta cheese <sup>7</sup>

## 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

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, Proteins 55g



### 1. Marinate pork

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



### 2. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potato**, then 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, then switch oven to broil.



### 3. Prep green beans

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



### 4. Add pork to baking sheet

Remove **pork chops** from **marinade**, letting excess drip off, and transfer to baking sheet with **potatoes**; discard marinade.



### 5. Broil pork & vegetables

Scatter **green beans** around **potatoes** and **pork** on baking sheet. Drizzle with **oil**, then 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, 4-6 minutes (watch closely as broilers vary).



### 6. Finish & serve

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