

# DINNERLY



## Boneless Pork Chops & Chicken Breasts: Farm to Front Door



20-30min



2 Servings

In the kitchen—you're the artist. Your spice cabinet is your color palette. Your hands are your best tools. The only thing missing—your canvas. Good news! Chicken breasts and pork chops are the blank canvases of your dinner dreams. Let us send them to you, so you can channel your inner Bob Ross and create happy mealtime masterpieces. We've got your PROTEINS covered!

### WHAT WE SEND

- 12 oz pkg boneless pork chops
- ½ lb pkg boneless, skinless chicken breasts

### WHAT YOU NEED

- sugar or spice or anything nice!

### TOOLS

- choose your own cooking adventure!

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 480kcal, Fat 25g, Proteins 61g



#### 1. Pan roast!

Both chicken breasts and pork chops do really well when seared in a hot skillet and then finished in an oven.

Make it a one-skillet meal by adding your favorite veggies. And, you can change this meal up with the simple addition of fresh herbs or flavorful spices!



#### 2. Smother 'em!

Beware! Both of these proteins can dry out quickly because they're boneless.

A hot tip for how to keep them moist on the plate is to get them swimming in some gravy. Use the pan drippings that remain in the skillet after pan searing for a flavor boost. Add a splash of wine and/or some chicken broth. Really up the ante with a squeeze of citrus or a hit of vinegar to cut the richness.

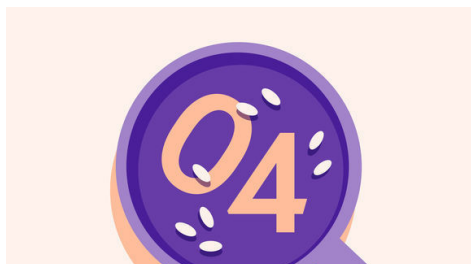


#### 3. Make schnitzel!

Schnitzel is hard to say, but it's not hard to make!

Depending on how thick your pork chops or chicken breasts are, you can either use a meat mallet to pound them really thin, or carefully cut them in half crosswise, creating 2 cutlets from 1 chop or breast.

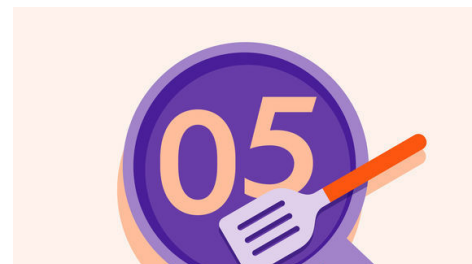
Then pound it to an even thickness, coat them in breading, and shallow fry! Serve with a lemon wedge for squeezing over.



#### 4. Keep it light!

Add a dry spice rub or a marinade to your chicken breasts before you grill, roast, or pan-fry them.

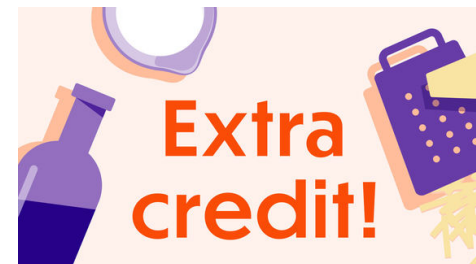
Then slice and serve on top of a bed of greens and raw veggies for an easy, light solution to dinner!



#### 5. Mixed grill!

Who says that everyone at the table needs to get one whole piece of the same type of protein? Not us!

Make a mixed grill and slice the meat after it rests. Everyone can take a little pork and a little chicken, or just the type of meat that they prefer. That way, everyone's happy!



#### 6. We're so funny!

Which protein knows karate?

Pork chops!