



Za'atar Crusted Pork Chops

with Tahini-Ranch Wedge Salad



20-30min



2 Servings

We took our cues from the Middle East with this dish, which ups the ante on an easy-to-prepare weeknight meal. In this case, we coat succulent pork chops with a fragrant za'atar spice rub before searing. The ranch that drapes the crisp iceberg wedge salad is seasoned with nutty tahini, a sesame paste predominant throughout Middle Eastern cuisine. Marinated radishes and shallots top the salad.

What we send

- 1 head iceberg lettuce
- 1 shallot
- garlic
- 1 lemon
- 2 oz red radish
- 1 oz tahini ²
- 2 pkts sour cream ³
- 12 oz pkg boneless pork chops
- za'atar spice (use 2 Tbsp) ²
- 2 Mediterranean pitas ^{2,4,1}

What you need

- olive oil
- kosher salt & ground pepper
- ¼ cup all-purpose flour ¹

Tools

- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

Wheat (1), Sesame (2), Milk (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 920kcal, Fat 48g, Carbs 62g, Protein 64g



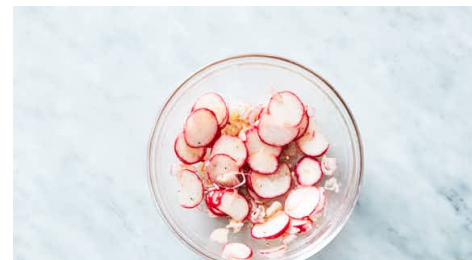
1. Prep ingredients

Remove any wilted outer leaves from **iceberg**, then halve through the core. Cut one half into 2 wedges (save rest for own use). Thinly slice **¼ cup shallot** crosswise into rings. Finely grate **½ teaspoon garlic**. Finely grate **½ teaspoon lemon zest**, then separately squeeze **2 tablespoons lemon juice** into a small bowl. Thinly slice **radishes**.



4. Season pork chops

Pat **pork chops** dry and rub with **oil**. Season all over with **salt** and **pepper**. Sprinkle **2 tablespoons za'atar spice** over both sides of each pork chop, pressing to help spice adhere. Spread **¼ cup flour** on a plate and coat both sides of pork chops well, tapping to remove any excess flour.



2. Marinate vegetables

In a medium bowl, whisk to combine **1 tablespoon of the lemon juice**, **1 tablespoon oil**, and **a generous pinch each of salt and pepper**. Add **shallots** and **radishes** to bowl, stirring to coat. Set aside to marinate, stirring occasionally, until step 6.



5. Toast pitas, cook pork

Heat a medium heavy skillet (preferably cast-iron) over medium-high. Brush both sides of each **pita** lightly with **oil**; add to skillet and cook until toasted and a little crisp, about 1 minute per side. Transfer to a plate. Heat **2 tablespoons oil** in same skillet over medium-high. Add **pork chops**; cook until well browned and cooked through to 145°F, about 3 minutes per side.



3. Make tahini ranch

In a medium bowl, whisk to combine **tahini**, **sour cream**, **grated garlic**, **lemon zest**, **remaining lemon juice**, and **¼ cup water**. Season to taste with **salt** and **pepper**.



6. Finish salad & serve

Cut **pitas** into **wedges**. Place **one iceberg wedge** on each plate, then spoon **dressing** over. Top with **marinated radishes and shallots** and **any remaining marinade**. Finish with **a few grinds pepper**. Serve **za'atar crusted pork chops** and **pita wedges** alongside. Enjoy!