



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
- ¼ oz dried oregano
- 1 lb bone-in pork chops
- ¼ oz Ras el hanout
- 1 lemon
- garlic

What you need

- olive oil
- kosher salt & ground 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 750kcal, Fat 25g, Carbs 58g, Proteins 73g



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 cut **all of the onion** 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. 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. Transfer **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. (Watch closely as vegetables may brown before pork is done; 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. Finish & serve

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