



Za'atar Crusted Pork Cutlets

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 quick-cooking pork cutlets 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 radishes
- 1 oz tahini ¹¹
- 2 oz sour cream ⁷
- 12 oz pork cutlets
- ¼ oz za'atar spice ¹¹
- 2 Mediterranean pitas ^{1,6,11}

What you need

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

Tools

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

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

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 50g, Carbs 54g, Proteins 49g



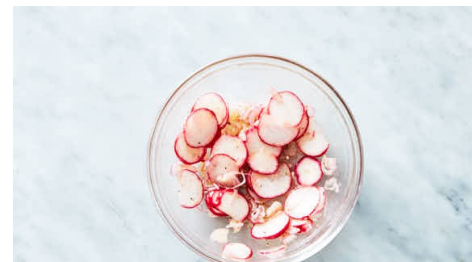
1. Prep ingredients

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

Pat **pork cutlets** dry and rub with **oil**. Season all over with **salt** and **pepper**. Sprinkle **za'atar spice** over both sides of each piece of pork, pressing to help spice adhere. Spread **¼ cup flour** on a plate and coat both sides of pork cutlets 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 cutlets**; cook until well browned and cooked through, 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 cutlets** and **pita wedges** alongside. Enjoy!