



Breaded Italian Pork Chops

with Stewed Zucchini and Potatoes



30-40min



4 Servings

This is our take on a classic Italian dish, just like Nonna used to make! Italian or not, it's sure to taste like a whole lotta love! The crispy, boneless pork cutlets are served with stewed potatoes and zucchini in tomato sauce. Make sure to dip the cutlet into the sauce for a flavor boost in each bite! Cook, relax, and enjoy!

What we send

- italian seasoning
- boneless pork chops
- canned cherry tomatoes
- garlic
- zucchini
- yukon gold potatoes

What you need

- 2 large eggs
- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large skillet
- meat mallet (or heavy skillet)

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 820.0kcal, Fat 47.0g, Proteins 46.0g, Carbs 54.0g



1. Prep ingredients

Trim ends from **zucchini** and cut into 1-inch pieces. Scrub **potatoes**, then cut into 1-inch pieces (no need to peel). Peel and coarsely chop **4 large garlic cloves**. Place **panko** into a resealable plastic bag, and using a meat mallet, pound into a finer crumb.



4. Prep pork chops

Meanwhile, whisk **2 large eggs** in a large shallow baking dish; season with **salt** and **pepper**. Transfer **panko** to a separate shallow baking dish and season with **salt** and **pepper**, and **4 teaspoons of the Italian seasoning** (save rest for own use). Pat **pork** dry. Using a meat mallet, pound pork to ¼-inch thickness; season all over with **salt** and **pepper**.



2. Sauté vegetables

Heat **3 tablespoons oil** in a large pot or Dutch oven over high. Add **zucchini** and **potatoes** and cook until browned in spots, about 8 minutes. Add **garlic** and cook until fragrant, about 30 seconds.



5. Finish stewed vegetables

Uncover pot and continue to simmer until liquid is reduced to about 5½ cups, about 5 minutes. Remove from heat, stir in **2 teaspoons vinegar** and season to taste with **salt** and **pepper**. Cover to keep warm.



3. Simmer vegetables

To the pot, add **tomatoes**, **¾ cup water**, **1 teaspoon sugar**, and **1 teaspoon salt**; bring to a boil over high. Reduce heat to medium and cook, covered, until the **potatoes** are fork tender and **zucchini** is starting to fall apart, about 15 minutes.



6. Cook cutlets & serve

Dip each **cutlet** in **egg mixture**, then into **panko**, pressing to help adhere. Heat **¼-inch oil** in a large skillet over medium-high. Add **cutlets** and cook until golden brown and just cooked through, 3-4 minutes per side. Serve **breaded pork chops** with **stewed vegetables** alongside. Enjoy!