



FAST

Za'atar Crusted Pork Chops

with Tahini-Ranch Wedge Salad



20-30min



4 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

- boneless pork chops
- iceberg lettuce
- garlic
- radish
- shallot
- lemon

What you need

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

Tools

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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710.0kcal, Fat 44.0g, Proteins 44.0g, Carbs 36.0g



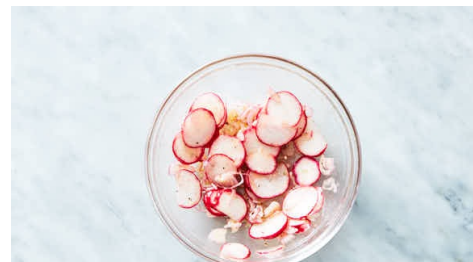
1. Prep ingredients

Remove any wilted outer leaves from **iceberg**, then quarter through the core to keep wedges intact. Peel and thinly slice **all of the shallot** crosswise into rings. Peel and finely grate **1 teaspoon garlic**. Finely grate **1 teaspoon lemon zest**, then squeeze **3 tablespoons lemon juice** into a small bowl, keeping them separate. Thinly slice **radishes**.



4. Season pork chops

Pat **pork chops** dry. Rub with **oil**, and season all over with **1 teaspoon salt** and **several grinds of pepper**. Sprinkle **4 tablespoons za'atar spice blend** over both sides of pork chops, pressing to adhere. Spread **¼ cup flour** on a plate and coat both sides of pork chops, tapping to remove any excess flour.



2. Marinate vegetables

In a medium bowl, whisk together **1 tablespoon of the lemon juice**, **2 tablespoons oil**, and **a generous pinch of each salt and pepper**. Add **shallots** and **radishes** to the bowl. Set aside to marinate, stirring occasionally, until step 6.



5. Cook pork chops

Heat a large, heavy skillet over medium-high. Lightly brush both sides of each **pita** with **oil**; cook, in batches if necessary, until toasted and a little crisp, about 1 minute per side. Remove pitas. Add **2 tablespoons oil** to same skillet. Add pork chops; cook until well browned and cooked through, about 3 minutes per side, reduce heat if browning too quickly.



3. Make tahini ranch

In a second medium bowl, whisk together **tahini**, **sour cream**, **grated garlic**, **lemon zest**, **remaining lemon juice**, and **⅓ cup water**. Season to taste with **salt** and **pepper**.



6. Finish salad & serve

Cut **pitas** into wedges. Place **one iceberg wedge** on each plate. Spoon **dressing** all over lettuce and top with **marinated radishes and shallots** and **any remaining marinade**. Finish with **a few grinds pepper**. Serve **salad** alongside **pork chops** and **pita wedges**. Enjoy!