

Crispy Pork Chops

with Roasted Potato Wedges & Summer Squash-Tomato Slaw

Chefs, this simple, crowd-pleasing dinner is all about the crunch. We're using panko breadcrumbs—known for their light, delicate texture—to coat our juicy pork chops, pan-fried for the perfect crust. On the side, a slaw of late-season summer squash and cherry tomatoes adds more crispness and plenty of refreshing flavor. (Depending on what's freshest at the farms near you, you may receive green zucchini or yellow squash.) And what's crunch without a little creaminess to balance it out? Our mustardy, lemony aioli is perfect for dipping or drizzling.

Blue Apron Wine Pairings

Uvaggio Vermentino, 2015

Sebastián San Martín Malbec, 2014



Ingredients

- 4 Boneless, Center-Cut Pork Chops
- 1 Cage-Free Farm Egg
- 1 Cup Panko Breadcrumbs
- 4 Ounces Multicolored Cherry Tomatoes
- 2 Summer Squash
- 1½ Pounds Yukon Gold Potatoes
- 1 Clove Garlic
- 1 Lemon
- 1 Large Bunch Parsley

Knick Knacks

- 2 Tablespoons Dijon Mustard
- ¼ Cup All-Purpose Flour
- ¼ Cup Mayonnaise

Makes: 4 servings | **Calories:** about 620 per serving

Prep Time: 15 minutes | **Cook Time:** 30–40 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp342

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut the potatoes lengthwise into 1-inch-wide wedges. Quarter and deseed the lemon. Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Cut the squash into 2-inch-long matchsticks. Quarter the tomatoes. Pick the parsley leaves off the stems; discard the stems and roughly chop the leaves.

2



Roast the potatoes:

Place the **potatoes** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer, skin sides down, and roast 26 to 28 minutes, or until browned and tender when pierced with a fork. Remove from the oven and transfer to a serving dish.

3



Make the aioli:

Once the potatoes have roasted for about 10 minutes, in a small bowl, combine the **mayonnaise**, **mustard**, the **juice of 2 lemon wedges** and as much of the **garlic paste** as you'd like; season with salt and pepper to taste.

4



Make the slaw:

While the potatoes continue to roast, in a medium bowl, combine the **squash**, **tomatoes**, **all but a pinch of the parsley**, **¼ of the aioli** and the **juice of the remaining lemon wedges**; season with salt and pepper. Toss to thoroughly coat. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

5



Bread the pork chops:

While the slaw marinates, crack the **egg** into a medium bowl; beat until smooth. Place the **flour** and **breadcrumbs** in 2 separate medium bowls; season each with salt and pepper. Pat the **pork chops** dry with paper towels; season with salt and pepper on both sides. Working 1 piece at a time, thoroughly coat the seasoned pork chops in the flour (shaking off any excess), then in the beaten egg (letting the excess drip off), then in the breadcrumbs (pressing to adhere). Transfer to a plate.

6



Cook the pork chops & serve your dish:

While the slaw continues to marinate, in a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a few breadcrumbs sizzle immediately when added to the pan, add the **breaded pork chops**. Cook 4 to 5 minutes per side, or until golden brown and cooked through. Transfer to a paper towel-lined plate; immediately season with salt and pepper. Transfer the cooked pork chops and **slaw** to a serving dish. Garnish the slaw with the **remaining parsley**. Serve with the **roasted potatoes** and **remaining aioli** on the side. Enjoy!