



Italian-Style Breaded Pork Chop

WITH HERB-ROASTED POTATOES

Classic



Prep & Cook Time

40-50 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt, Cooking Spray
Medium Non-Stick Pan,
Baking Sheet, Mixing Bowl

Ingredients

¼ cup Italian Panko Blend
.8 oz. Tuscan Herb Butter
1 Rosemary Sprig
2 Garlic Cloves
2 tsp. Mirepoix Broth Concentrate
12 oz. Red Potatoes
.42 oz. Mayonnaise
½ oz. Shredded Parmesan Cheese
4 oz. Grape Tomatoes
Customize It Options
12 oz. Boneless Pork Chops
12 oz. Sirloin Steaks
16 oz. USDA Choice Boneless Ribeye
Steak (1 Steak, Serves 2)
12 oz. Antibiotic-Free Boneless Skinless
Chicken Breasts

Difficulty Level

EXPERT

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/17752

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **whole chicken breasts**, follow same instructions as pork chops in Steps 2, 3, and 4 cooking until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, follow same instructions as pork chops in Steps 2, 3, and 4, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- If using **ribeye**, follow same instructions as pork chops in Steps 2, 3, and 4, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



1. Roast the Potatoes

- Cut **potatoes** into 1" dice.
- Place potatoes on prepared baking sheet and toss with 1 Tbsp. **olive oil** and ¼ tsp. **salt**. Massage oil and salt into potatoes.
- Spread into a single layer. Roast in hot oven until browned and tender, 25-30 minutes, stirring once halfway through.
- Gently **toss** or combine roasted potatoes with **butter, cheese**, and 2 tsp. **rosemary** (prepared in a later step) until potatoes are coated. *Sheet will be hot! Use a utensil.*
- While potatoes roast, prepare ingredients.



2. Prepare the Ingredients

- Stem and mince **rosemary**.
- Quarter **tomatoes**.
- Mince **garlic**.
- Pat **pork chops** dry, and season both sides with a pinch of **salt**.



3. Prepare the Pork Chops

- Combine **mayonnaise** and 1 tsp. **water** in a mixing bowl.
- Place **panko** on a plate.
- Place **pork chop** in mayonnaise-water mixture, coating one side. Transfer pork chop, mayonnaise-side down, to plate with panko, pressing gently to adhere. Repeat with second pork chop.



4. Cook the Pork Chops

- Place a medium non-stick pan over medium heat and add 2 Tbsp. **olive oil**.
- Add **pork chops** to hot pan, panko-side down. Cook until golden-brown and chops reach a minimum internal temperature of 145 degrees, 4-6 minutes per side.
- *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.* Remove from burner and season with a pinch of **salt**. Transfer to a plate. Rest, 3 minutes.
- Reserve pan; no need to wipe clean.



5. Make Sauce and Finish Dish

- Return pan used to cook pork chops to medium heat and add 1 tsp. **olive oil**. Add **garlic** to hot pan and cook until fragrant, 15-30 seconds.
- Add **tomatoes, mirepoix base**, and ¼ cup **water**. Bring to a simmer. Once simmering, stirring occasionally until tomatoes start to release juice and sauce slightly thickens, 2-4 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **pork chop** with sauce. Bon appétit!