



NUTRITION *per serving* 17g carbohydrates 29g fat 40g protein 659mg sodium | low-calorie, low-carb, gluten-free, soy-free, nut-free



Calories
479



Prep & Cook Time
30-40 min.



Cook Within
6 days



Difficulty
Easy



Spice Level
Mild

IN YOUR BOX

- 2/3 oz. Butter
- 3/4 oz. Sweety Drop Peppers
- 3/4 oz. Pitted Kalamata Olives
- 2 Persian Cucumbers
- 1 Shallot
- 1 Roma Tomato
- 3 Oregano Sprigs
- 1 Lemon
- 2 Boneless Pork Chops
- 2 tsp. Honey

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Medium Pan
- Small Bowl
- Mixing Bowl

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HOME CHEF

Pork Chop Santorini with Sweety Drop-Kalamata Butter and cucumber salad

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Set **butter** on counter to soften
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** **Olives** are used twice. **Mincéd olives** are used in the butter and **olive halves** are used in the salad.
- **Heads Up!** **Oregano** and **lemon zest** are used twice. Both go into **flavored butter**, as well as garnish dish.
- **Shallots** bring a slightly assertive onion-garlic flavor when used raw. Use to taste in salad.
- **Sweet Drop peppers** are a mix of mild heat and sweetness. Go ahead and try one, then use to taste to control spice in **flavored butter**.

FROM THE CHEF

Use moderate heat when cooking pork chops on first side. You'll want a deep brown caramelization to form. Pork will spend more time cooking on this side to develop this crust, so make sure to serve chops caramelized side up.

Did you know...

Sweet Drop peppers are cherry tomato-sized peppers whose sweet-meets-heat flavor makes it perfect for light preparations like this. It's about half as spicy as a jalapeño.



1

Prepare the Ingredients

Drain **Sweet Drop peppers** and mince. Mince two **Kalamata olives** and halve remaining olives. Trim **cucumbers** and cut on an angle into ¼" ovals. Peel and halve **shallot**. Slice thinly. Core **Roma tomato** and cut into ¼" rounds. Cut tomato rounds into half moons. Stem and mince **oregano**. Zest **lemon**, halve, and juice. Rinse **pork chops**, pat dry, and season on both sides with ½ tsp. **salt** and ¼ tsp. **pepper**.



4

Make the Cucumber Salad

Combine 1 ½ Tbsp. **lemon juice**, **honey**, and 2 Tbsp. **olive oil** in a mixing bowl. Add **halved olives**, **cucumbers**, **shallot** (to taste), **tomatoes**, and ½ tsp. **salt** to bowl and toss to combine.



2

Cook the Pork Chops

Heat a medium pan over medium heat. Add 2 tsp. **olive oil** and **pork chops** to hot pan and cook 6-7 minutes on one side, or until deep brown. Flip chops and cook 3-5 more minutes, or until pork is browned and reaches a minimum internal temperature of 145 degrees. Remove to a plate and loosely cover with foil until plating.



5

Plate the Dish

Arrange **salad** on plate and place **pork chop** next to salad. Top pork chop with **Sweet Drop-Kalamata butter** and garnish with remaining **oregano** and remaining **lemon zest**.



3

Make the Butter

Combine softened **butter**, **Sweet Drop peppers** (to taste), minced **Kalamata olives**, 1 tsp. **lemon zest**, and half the **oregano** in a small bowl. Season to taste with **salt and pepper**. Form two disks and refrigerate until plating.