



IN YOUR BOX

- 2 Zucchini
- 1 Yellow Squash
- 2 Green Onions
- 2 Garlic Cloves
- 1 oz. Roasted Red Peppers
- ½ oz. Pitted Kalamata Olives
- 2 Boneless Pork Chops
- 1 tsp. Italian Seasoning Blend
- 6 fl. oz. Marinara Sauce
- 1 oz. Grated Parmesan Cheese

CONTAINS: milk, soy
Packaged in a facility that also packages peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

NUTRITION per serving 22g carbohydrates 34g fat 33g protein 1683mg sodium | calorie-conscious, carb-conscious



Calories
523



Prep & Cook Time
35-45 min.



Cook Within
6 days



Difficulty
Easy



Spice Level
Not Spicy

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Medium Pan
- Mixing Bowl



Pork Chop alla Pizzaiola

with roasted summer squash

www.homechef.com/3334

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- Heads Up!** **Italian seasoning** is used twice. Half is added to **pork chops** and remaining seasons **squash**.
- Heads Up!** **Green onions** are used twice. **White portions** are used in **braise**, and **green portions** are added to **relish**.
- Heads Up!** **Garlic** is used twice. Half is used in **braise** and remaining is added to **relish**.

FROM THE CHEF

Olives contain a good amount of salt, which is why there's no need to salt the olive-pepper relish.

Did you know...

Do you feel like you've heard of pizzaiola before, but just can't place where? And are you a dedicated TV watcher? There's an episode of the 90s television show "Everybody Loves Raymond" where Ray's mother gives his wife Debra all Ray's favorite recipes except his very favorite, steak pizzaiola.



Prepare the Ingredients

Trim **zucchini** and **yellow squash** ends and cut on an angle into ¼" slices. Trim and thinly slice **green onions** on an angle, keeping white and green portions separate. Mince **garlic**. Cut **roasted red peppers** into ¼" dice. Cut **olives** into thin rounds. Pat **pork chops** dry, and season both sides with half the **Italian seasoning** (reserve remaining for squash), a pinch of **salt**, and ¼ tsp. **pepper**.



Cook the Squash

Toss **zucchini** and **yellow squash** on prepared baking sheet with 2 tsp. **olive oil**, remaining **Italian seasoning**, ½ tsp. **salt**, and ¼ tsp. **pepper**. Spread into a single layer and roast until vegetables are tender and starting to brown, 12-15 minutes. While vegetables roast, sear chops.



Sear the Pork Chops

Heat a medium pan over medium-high heat. Add 2 tsp. **olive oil** and **pork chops** to hot pan and cook until browned, 2-3 minutes per side.



Braise the Pork Chops

Add **marinara**, ¼ cup **water**, **white portions of green onions**, and half the **garlic** (reserve remaining for relish) to pan with **pork chops** and bring to a boil. Reduce to a simmer and cook until pork has reached a minimum internal temperature of 145 degrees and marinara has the consistency of a thick pasta sauce, 6-10 minutes. Remove pan from burner and rest chops 5 minutes. While chops braise, make relish.



Make the Olive-Pepper Relish

Combine **roasted red peppers**, **olives**, **green portions of green onions**, remaining **garlic**, and 1 tsp. **olive oil** in a mixing bowl.



Finish the Dish

Spoon **pizzaiola sauce** on a plate and arrange **pork chop** on top. Spoon **olive-pepper relish** over pork and serve **roasted squash** alongside. Garnish squash with grated **Parmesan**.