

HELLO Herby Grilled Pork Chops with Grilled Greek Salad

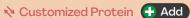
Family Friendly



20 - 30 Minutes



Pork Chops 680 g | 1360 g









If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥





Pork Chops, boneless







Pepper 1 | 2





Mini Cucumber 1 | 2



Mixed Olives 30 g | 60 g



Red Wine Vinegar 1 tbsp | 2 tbsp



Greek Pesto ¼ cup | ½ cup



Feta Cheese. crumbled 1/4 cup | 1/2 cup

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Cooking utensils | Large bowl, measuring spoons, shallow dish, paper towels



Marinate pork

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to medium (approx. 400°F).

Double | Pork Chops

 Pat pork dry with paper towels. Add pork and Greek pesto to a shallow dish. Toss to coat.



Prep

- Peel, then cut half the onion (whole onion for 4 ppl) into ½-inch rounds (keeping rings together).
- Quarter, then core pepper.
- Cut cucumber into ½-inch pieces.
- Drain olives.



Gather ingredients

- Add onions and peppers to a plate. Drizzle
 ½ tbsp (1 tbsp) oil over top, then toss gently to coat. Season with salt and pepper.
- Gather veggies, flatbreads, shallow dish with pork, a clean plate for cooked pork and any tools for grilling on a large platter.
- Head out to grill!



Grill veggies

- Add onions to the grill. Close lid and grill, flipping once, until tender, 5-7 min per side. Return to same plate.
- Meanwhile, add peppers to the grill. Close lid and grill peppers, flipping once, until tender, 3-4 min per side. Return to same plate. Set veggies aside to cool.



Grill pork and flatbreads

- Add pork to the grill. Discard any remaining marinade. Close lid and grill, flipping once, until cooked through, 4-6 min per side.**
 Transfer cooked pork to a clean plate.
- When pork is almost done, add flatbreads to the other side of the grill and cook until heated through and grill marks form, 1-2 min per side. (TIP: Keep an eye on flatbreads so they don't burn!)



Finish and serve

- Cut **onions** into bite-sized pieces.
- Cut peppers into bite-sized pieces.
- Combine vinegar, ¼ tsp (½ tsp) sugar,
 1 tbsp (2 tbsp) oil in a large bowl. (TIP: We love using olive oil in this recipe!)
- Add peppers, onions, cucumbers and olives to bowl with dressing. Season with salt and pepper, then toss to combine.
- Thinly slice pork.
- Cut or tear flatbreads in half.
- Divide pork, salad and flatbreads between plates.
- Top salad with feta.

Measurements within steps 2 ne

1 tbsp (2 tbsp)

sp) oil

1 | Marinate pork

2 Double | Pork Chops

If you've opted for **double pork**, prepare and cook it in the same way the recipe instructs you to cook the **regular portion of pork**. Work in batches, if necessary.