



Herby Grilled Pork Chops with Grilled Greek Salad

Family Friendly

Grill

20 - 30 Minutes



Pork Chops
680 g | 1360 g

Customized Protein

+ Add

Swap

or

x2 Double

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](https://www.hellofresh.ca)



Pork Chops,
boneless
340 g | 680 g



Flatbread
2 | 4



Sweet Bell
Pepper
1 | 2



Red Onion
1/2 | 1



Mini Cucumber
1 | 2



Mixed Olives
30 g | 60 g



Red Wine Vinegar
1 tbsp | 2 tbsp



Greek Pesto
1/4 cup | 1/2 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.

Pantry items | Sugar, oil, salt, pepper

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

1



Marinate pork

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

*2 Double | Pork Chops

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

4



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.

2



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**.

3



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!

5



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!)

6



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

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

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.

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.