



Grilled Greek-Style Pork Chops with Greek Salad

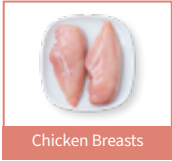
Grill 30 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Chicken Breasts



Pork Chops, boneless



Mediterranean Spice Blend



Yogurt Sauce



Ciabatta Roll



Feta Cheese, crumbled



Mini Cucumber



Roma Tomato



Red Wine Vinegar



Mixed Olives



Baby Spinach



Garlic, cloves

HELLO FETA CHEESE

A salty, briny cheese with a crumbly texture!

Start here

- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Medium bowl, silicone brush, aluminum foil, large bowl, small bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Chicken Breasts	2	4
Mediterranean Spice Blend	1 tbsp	2 tbsp
Yogurt Sauce	45 ml	90 ml
Ciabatta Roll	1	2
Feta Cheese, crumbled	¼ cup	½ cup
Mini Cucumber	66 g	132 g
Roma Tomato	95 g	190 g
Red Wine Vinegar	1 tbsp	2 tbsp
Mixed Olives	30 g	60 g
Baby Spinach	56 g	113 g
Garlic, cloves	1	2
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork and poultry to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.



Issue with your meal?
Scan the QR code to
share your feedback.



Prep

- 1 Cut **cucumber** into ¼-inch rounds.
- 2 Cut **tomato** into ½-inch pieces.
- 3 Roughly chop **olives**.
- 4 Halve **ciabatta buns**.
- 5 Peel, then mince or grate **garlic**.
- 6 Combine **garlic** and **1 tbsp** (2 tbsp) **oil** in a small bowl.
- 7 Brush **garlic oil** over cut sides of **ciabatta**. Set aside.



Assemble salad

- 8 When **pork** is done and resting, add **vinegar**, **2 tbsp** (4 tbsp) **oil** and **¼ tsp** (½ tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- 9 Cut or tear **ciabatta** into ½-inch pieces.
- 10 Add **cucumbers**, **spring mix**, **ciabatta**, **tomatoes**, **olives** and **feta** to the bowl with **dressing**. Toss to combine.



Prep and grill pork

- 11 Pat **pork** dry with paper towels.
- 12 Add **pork**, **1 tbsp** (2 tbsp) **oil** and **Mediterranean Spice Blend** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- 13 Add **pork** to one side of the grill. Close lid and grill, flipping once, until cooked through, 4-6 min per side.**
- 14 Transfer **pork** to a plate. Cover with foil to keep warm.

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **pork chops**.



Finish and serve

- 15 Divide **pork** and **salad** between plates.
- 16 Dollop **yogurt sauce** over **pork**.

Dinner Solved!