



Italian Breaded Pork Sammies

with Marinara and Peppers

Family Friendly 25 Minutes



Pork Chops, boneless



Sub Roll



Italian Breadcrumbs



Mayonnaise



Garlic Puree



Marinara Sauce



Basil



Mozzarella Cheese, shredded



Sweet Bell Pepper



Spring Mix



Mini Cucumber



Balsamic Vinegar

HELLO ITALIAN BREADING

Our blend of hearty herbs, breadcrumbs, Parmesan and zesty garlic!

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, shallow dish, aluminum foil, large bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Sub Roll	2	4
Italian Breadcrumbs	½ cup	1 cup
Mayonnaise	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Marinara Sauce	½ cup	1 cup
Basil	7 g	14 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Sweet Bell Pepper	160 g	320 g
Spring Mix	56 g	113 g
Mini Cucumber	66 g	132 g
Balsamic Vinegar	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Core, then cut **pepper** into ¼-inch slices. Add **Italian breadcrumbs** to a shallow dish. Pat **pork** dry with paper towels. Carefully slice into the centre of **each pork chop**, parallel to the cutting board, slicing all the way through. (NOTE: You will have 4 chops for 2 ppl and 8 for 4 ppl) . Season with **salt** and **pepper**.



Broil peppers and toast rolls

While **pork** broils, add **peppers, garlic puree** and **1 tbsp oil** (dbl for 4 ppl) to one side of another baking sheet. Season with **salt** and **pepper**, then toss to coat. Broil in the **bottom** of the oven, until **peppers** are tender, 5-6 min. While **peppers** cook, halve **rolls**. When **peppers** are almost done, add **rolls** to the other side of the baking sheet, cut-side up. Broil, in the **bottom** of the oven until golden-brown, 2-3 min. (TIP: Keep an eye on buns so they don't burn!)



Coat pork

Coat **pork chops** all over with **mayo**. Working with **one chop** at a time, press into the **Italian breadcrumbs** to coat completely. Heat a large non-stick pan over medium heat. When hot, add **2 tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry, until golden-brown, 2-3 min per side. (NOTE: Cook in batches for 4 ppl, using 2 tbsp oil for each batch.) Transfer to a foil-lined baking sheet.



Make salad

While the **peppers** broil, slice **cucumber** into ¼-inch rounds. Thinly slice **basil**. Whisk together **vinegar, 1 tbsp oil** and **¼ tsp sugar** (dbl for 4 ppl) in a large bowl. Add **cucumbers** and **spring mix**, then toss to coat.



Broil pork

Spoon **marinara sauce** over **pork**, then sprinkle with **mozzarella**. Broil in the **middle** of the oven, until **cheese** is golden-brown and **pork** is cooked through, 5-6 min.**



Finish and serve

Top **bottom rolls** with **peppers, breaded pork, basil**, then **top rolls**. Divide **sammies** and **salad** between plates.

Dinner Solved!