

Greek Pork Chops with Squash and Potatoes



Hands on time: 20 minutes

Total Time: 1 hour 40 minutes

Yield: Serves 4 (Serving size: 1 pork chop and about 1 cup vegetables)

Try this flavorful, balanced and delicious recipe. One sheet and dinner is done!

INGREDIENTS:

- 4 (1-inch thick) frenched pork loin chops
- ½ cup fresh lemon juice
- 4 Tbsp oil
- 3 garlic cloves, minced
- 3 Tbsp chopped fresh oregano
- 1 tsp black pepper
- 3 tsp kosher salt, divided
- 2 medium yellow squash, sliced ½ thick
- 1 large zucchini, sliced ½ inch thick
- ½ pound small red potatoes, quartered

COOKING INSTRUCTIONS:

1. Place pork chops in a 13x9 inch baking dish. Whisk lemon juice, oil, garlic, oregano, pepper and 2 ½ tsp salt; reserve 2 Tbsp marinade. Pour remaining marinade over pork, turning to coat. Chill 1 to 8 hours.
2. Preheat oven to 425°F. Combine squash, zucchini, potatoes, and reserved marinade. Spread squash mixture in an even layer on a heavy-duty aluminum foil lined rimmed sheet pan.
3. Remove pork from marinade, discarding marinade. Pat dry with paper towels, and place on top of squash mixture.
4. Bake 25 minutes. Increase temperature to broil, and broil until a meat thermometer inserted into thickest portion registers 140°F, about 5 minutes. Transfer pork to a serving platter, and cover with foil. Return pan to oven, and broil squash mixture until slightly charred, 3 to 4 minutes. Transfer squash mixture to a serving bowl; toss with remaining ½ tsp salt, and serve with pork.

Recipe by Southern Living, My Recipes.