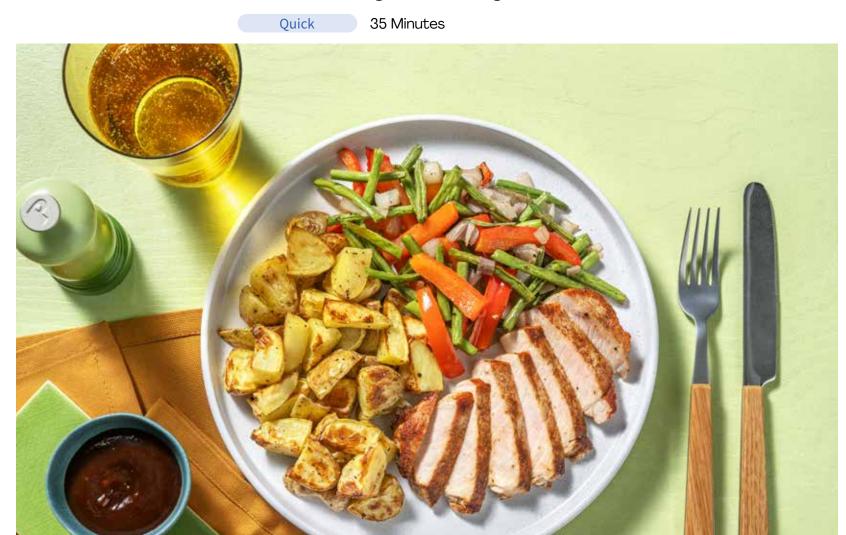


**CUSTOM RECIPE** This is a Custom Recipe. If you chose to double the pork chops, simply follow the instructions on the back of this card and you're set. Happy cooking!

# **BBQ-Spiced Pork Chops**

with Roasted Vegetable Medley







Pork Chops, boneless





**BBQ** Seasoning



Yellow Potato





Green Beans



Garlic Salt



Shallot

Sweet Bell Pepper



**BBQ Sauce** 

## HELLO BBQ SEASONING

#### Start here

- Before starting, preheat the oven to
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps Ingredient

#### **Bust out**

Baking sheet, measuring spoons, silicone brush, large non-stick pan, paper towels

### **Ingredients**

<b>9</b>		
	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Double Pork Chops, boneless	680 g	1360 g
BBQ Seasoning	1 tbsp	2 tbsp
Yellow Potato	350 g	700 g
Green Beans	170 g	340 g
Shallot	1	2
Garlic Salt	1 tsp	2 tsp
Sweet Bell Pepper	1	2
BBQ Sauce	4 tbsp	8 tbsp
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 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.



#### Prep and roast potatoes

- Cut potatoes into 1-inch pieces.
- Add potatoes, half the garlic salt, half the BBQ Seasoning and 1 tbsp (2 tbsp) oil to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender and goldenbrown, 25-28 min.



#### Prep and roast veggies

- Meanwhile, cut **pepper** into ½-inch slices.
- Peel, then cut **shallot** into ½-inch pieces.
- Trim, then halve green beans.
- Add peppers, shallots, green beans and 1 tbsp (2 tbsp) oil to another unlined baking sheet. Season with salt and pepper, then toss to coat. Set aside.



#### Sear pork

- Pat **pork** dry with paper towels, then season with remaining BBQ Seasoning and remaining garlic salt.
- Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, then pork. Pan-fry until golden, 1-2 min per side.

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



#### Roast pork and veggies

- Transfer **pork** to the baking sheet with veggies.
- Brush half the BBQ sauce over pork.
- Roast in the **bottom** of the oven until veggies are tender-crisp and pork is cooked through, 10-12 min.\*\*



## Finish and serve

- Thinly slice pork.
- Divide potatoes, pork and veggies between plates.
- Serve remaining BBQ sauce on the side for dipping.

**Dinner Solved!** 

