



# CUBAN SPICE-RUBBED PORK

with Roasted Potato Wedges and Rainbow Slaw



HELLO

CUBAN SPICE

A mix of aromatic and warming spices to jazz up your pork

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 580



Pork Chops



Mini Yukon Potatoes



Mayonnaise



White Wine Vinegar



Carrot-Red Cabbage Slaw



Cuban Spice Blend



Cayenne

## BUST OUT

- Baking Sheet
- 2 Medium Bowls
- Whisk
- Large Non-Stick Pan
- Sugar (1 tsp | 2 tsp)
- Salt
- Pepper
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

- Pork Chops 1 pkg (340 g) | 2 pkg (680 g)
- Mini Yukon Potatoes 1 pkg (340 g) | 2 pkg (680 g)
- Mayonnaise 3 4 pkg (3 tbsp) | 8 pkg (6 tbsp)
- White Wine Vinegar 9 1 bottle (2 tbsp) | 2 bottle (4 tbsp)
- Carrot-Red Cabbage Slaw 1 pkg (227 g) | 2 pkg (454 g)
- Cuban Spice Blend 1 pkg (1 tbsp) | 2 pkg (2 tbsp)
- Cayenne 🌶️ 1 pkg (½ tsp) | 2 pkg (1 tsp)

## ALLERGENS

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

## START STRONG

Preheat the oven to **450°F** (to roast the potatoes). Start prepping when the oven comes up to temperature!

**BBQ TIP:** Instead of pan-frying, grill pork chops over medium heat, 3-6 min per side, until cooked to 160°F.



**1 ROAST POTATOES** Wash and dry all produce. Cut the potatoes into ½-inch wedges. Toss the potatoes on a baking sheet with a drizzle of oil. Season with salt and pepper. Roast in the centre of the oven, flipping them over halfway through cooking, until golden-brown, 25-28 min.



**4 COOK PORK** Heat a large non-stick pan over medium heat. Add a drizzle of oil, then the pork. Sear until the bottom of the pork is golden-brown, 4-5 min. Reduce the heat to medium-low. Flip the pork over. Cover and cook until the pork is golden-brown and cooked through, 4-5 min. (**TIP:** Cook to a minimum internal temperature of 160°F.)



**2 MAKE SLAW** Meanwhile, in a medium bowl, whisk together the mayonnaise and vinegar. Stir in the coleslaw and sugar. Season with salt and pepper. Set aside.



**5 FINISH AND SERVE** Thinly slice the pork. Serve with roasted potatoes and slaw on the side.



**3 PREP PORK** In another medium bowl, rub the pork with the spice blend and as much cayenne as you like. Season with salt and pepper.

## BUEN PROVECHO!

This veggie medley will add colour to your night.