

## Grilled BBQ-Chipotle Pork Chops

with Dilly Potatoes and Charred Corn Salad

Long Weekend Grill

**Spicy** 

35 Minutes







Pork Chops, bone-in

Southwest Spice



Chipotle Sauce

**BBQ Sauce** 







Corn on the Cob





Garlic Salt





Dill Pickle, sliced



Spring Mix

**Green Onion** 



Yellow Potato



Mayonnaise



## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- Preheat the grill to 500°F over high heat.

Measurements 1 tbsp (2 tbsp) within steps 2 person 4 person

#### **Bust out**

Baking sheet, colander, measuring spoons, silicone brush, medium pot, 3 large bowls, small bowl, whisk, paper towels

## Ingredients

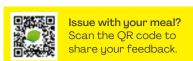
	2 Person	4 Person
Pork Chops, bone-in	2	4
Southwest Spice Blend	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Chipotle Sauce 🤳	2 tbsp	4 tbsp
Corn on the Cob	1	2
Baby Tomatoes	113 g	227 g
Garlic Salt	1 tsp	2 tsp
Spring Mix	56 g	113 g
Dill Pickle, sliced	90 ml	180 ml
Green Onion	1	2
Yellow Potato	400 g	800 g
Mayonnaise	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.





### **Boil potatoes**

- Cut potatoes into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain, then return **potatoes** to the same pot, off heat.
- Run cold water over **potatoes** until no longer warm.



## Grill pork

- Meanwhile, add **pork** to the other side of the grill. Close lid and grill, flipping once, until cooked through, 4-5 min per side.\*\*
- When **pork** is cooked through, brush one side with **some BBQ-chipotle sauce**, then flip. Grill sauce-side down for 30 sec, then repeat on the other side.
- Transfer pork to the baking sheet with corn to rest, 5 min.



### Prep

- Meanwhile, combine BBQ sauce and chipotle sauce in a small bowl.
- Husk corn.
- Halve tomatoes.
- Drain **pickles**, reserving **pickle juice**, then roughly chop.
- Thinly slice green onion.
- Pat pork dry with paper towels.
- Add **pork** and **1 tbsp** (1 ½ tbsp) **oil** to a large bowl. Sprinkle **Southwest Spice Blend** and **half the garlic salt** over **pork**, then season with **pepper**. Flip to coat.



#### Grill corn

- Add **corn** to one side of the grill. Close lid and grill, turning occasionally, until **corn** is tender and grill marks form, 10-12 min.
- Transfer **corn** to an unlined baking sheet to cool.



# Make dressing and finish potatoes

- While pork rests, add 1 tbsp (2 tbsp)
  reserved pickle juice and 1 tbsp (2 tbsp) oil
  to another large bowl. Season with salt and
  pepper, to taste, then whisk to combine.
- Add cooled potatoes, green onions,
  pickles, mayo and remaining garlic salt to
  another large bowl. Season with pepper, to
  taste, then stir to combine.



#### Finish and serve

- When corn is cool enough to handle, with corn on its side, cut kernels from cob, turning cob as you go.
- Add corn kernels, tomatoes and spring mix to the large bowl with dressing, then toss to combine.
- Divide **salad**, **pork** and **potatoes** between plates.
- Drizzle any remaining BBQ-chipotle sauce over pork.

