



Grilled BBQ-Chipotle Pork Chops

with Dilly Potatoes and Charred Corn Salad

Long Weekend Grill

Spicy

35 Minutes



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Pork Chops, bone-in



Southwest Spice Blend



BBQ Sauce



Chipotle Sauce



Corn on the Cob



Baby Tomatoes



Garlic Salt



Spring Mix



Dill Pickle, sliced



Green Onion



Yellow Potato



Mayonnaise

HELLO BBQ SAUCE

This sauce is the perfect blend of sweet, savoury and smoky!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

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.

1



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.

4



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.

2



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.

5



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.

3



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.

6



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**.



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Dinner Solved!