



# Grilled Herby Bone-In Pork Chops

## with Blueberry-Thyme Glaze and Buttered Potatoes

Long Weekend Grill 35 Minutes



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Pork Chops, bone-in



Red Potato



Spring Mix



Whole Grain Mustard



Chives



Thyme



Blueberry Jam



Red Wine Vinegar



Dried Cranberries



Dijon Mustard



Garlic Salt

HELLO WHOLE GRAIN MUSTARD

Canada is among the world's top producers of mustard seeds!

## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While potatoes cook, preheat the grill to 500°F over medium-high heat.

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

## Bust out

Colander, measuring spoons, shallow dish, large bowl, small bowl, measuring cups, whisk, large pot, paper towels

## Ingredients

	2 Person	4 Person
Pork Chops, bone-in	2	4
Red Potato	400 g	800 g
Spring Mix	113 g	227 g
Whole Grain Mustard	1 tbsp	2 tbsp
Chives	7 g	14 g
Thyme	7 g	14 g
Blueberry Jam	3 tbsp	6 tbsp
Red Wine Vinegar	2 tbsp	4 tbsp
Dried Cranberries	¼ cup	½ cup
Dijon Mustard	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 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.*



### Cook potatoes

- Halve **potatoes** (quarter them if larger).
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat. Add **2 tbsp** (¼ cup) **butter**, then gently toss until **butter** melts and **potatoes** are coated.
- Cover to keep warm.



### Grill pork

- Add **pork** to the grill. Close lid and grill, flipping once, until **pork** is cooked through, 4-6 min per side.\*\*
- Transfer **pork** to a plate, then spread **blueberry-thyme glaze** over top. Set aside to rest, 3-5 min.



### Prep and make glaze

- Meanwhile, strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then finely chop.
- Thinly slice **chives**.
- Add **blueberry jam**, **half the vinegar** and **half the thyme** to a small microwave-safe bowl. Season with **salt** and **pepper**.
- Microwave until **jam** softens and **mixture** is warm, 30 sec-1 min. Stir to combine.



### Finish potatoes

- Season **potatoes** with **remaining garlic salt** and **pepper**. Add **half the chives**, then gently toss to coat.



### Marinate pork

- Combine **whole grain mustard**, **half the Dijon**, **remaining thyme** and ½ **tbsp** (1 tbsp) **oil** in a shallow dish.
- Pat **pork** dry with paper towels. Season with **half the garlic salt** and **pepper**.
- Add **pork** to the dish with **mustard mixture**, then toss to coat.



### Finish and serve

- Add **remaining vinegar**, **remaining Dijon** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix**, **dried cranberries** and **remaining chives**, then toss to combine.
- Divide **pork**, **potatoes** and **salad** between plates. Spoon **any remaining glaze** from the plate over **pork**.



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Dinner Solved!