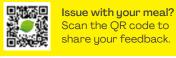


Southern Pork Chops

with White BBQ Sauce, Buttery Corn and Crispy Potatoes

Family Friendly Optional Spice 25–35 Minutes

















Parsley





Mayonnaise

Creamy Horseradish Sauce



HELLO WHITE BBQ SAUCE

Start here

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

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

oil

Heat Guide for Step 2:

- Mild: ½ tsp
- Medium: 1/4 tsp
- Spicy: ½ tsp • Extra-spicy: 1 tsp

Bust out

Baking sheet, medium bowl, measuring spoons, silicone brush, parchment paper, whisk, large non-stick pan, paper towels

Inaredients

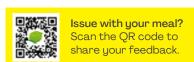
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	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Double Pork Chops	680 g	1360 g
Corn Kernels	113 g	227 g
Yellow Potato	350 g	700 g
Cracked Black Pepper 🥒	1/4 tsp	½ tsp
Mayonnaise	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Parsley	7 g	14 g
Creamy Horseradish Sauce	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	1/4 tsp	½ tsp
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.





Roast potatoes

- Cut **potatoes** into 1/4-inch rounds.
- Add potatoes and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. Season with salt and pepper, then toss to coat.
- Arrange potatoes in a single layer.
- Roast in the **middle** of the oven until tender and golden-brown, 25-28 min.



Make white BBQ sauce

• Meanwhile, whisk together mayo, Dijon, creamy horseradish sauce,

1/4 tsp (1/2 tsp) sugar and 1/4 tsp (1/2 tsp) cracked black pepper in a medium bowl. (NOTE: Reference heat guide.) Set aside.

• Roughly chop parsley.



- Pat **pork** dry with paper towels, then season with **salt** and **pepper**.
- Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1/2 tbsp (1 tbsp) oil, then pork. Pan-fry until golden-brown and cooked through, 4-6 min per side.**

If you've opted for **double pork chops**, prepare and cook them in the same way the recipe instructs you to prepare and cook the regular portion of pork chops.



Finish pork

- When **pork** is cooked through, remove the pan from heat, then transfer **pork** to a plate.
- Brush half the white BBQ sauce over top.
- Cover to keep warm.
- Carefully wipe the pan clean.



- · Heat the same pan over medium-high.
- When hot, add 1 tbsp (2 tbsp) butter, then swirl the pan until melted, 30 sec.
- Add garlic puree and corn. Cook, stirring occasionally, until corn is warmed through, 2-3 min.
- · Season with salt and pepper.
- Stir in half the parsley.



Finish and serve

- Slice pork.
- Divide pork, corn and potatoes between plates.
- Spoon any pork juices from the plate and remaining white BBQ sauce over pork.
- Sprinkle **remaining parsley** over top.

Dinner Solved!