



Southern Pork Chops

with White BBQ Sauce, Buttery Corn and Crispy Potatoes

Family Friendly

Optional Spice

25-35 Minutes



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Pork Chops,
boneless



Double Pork Chops,
boneless



Canned Corn



Yellow Potato



Cracked Black
Pepper



Mayonnaise



Garlic Puree



Dijon Mustard



Parsley



Creamy Horseradish
Sauce

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO WHITE BBQ SAUCE

This Southern-style white BBQ sauce is mayo-based with a kick of horseradish!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

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

Heat Guide for Step 2:

- Mild: **¼ tsp** (¼ tsp)
- Medium: **¼ tsp** (½ tsp)
- Spicy: **½ tsp** (1 tsp)
- Extra-spicy: **1 tsp** (2 tsp)

Bust out

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

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Double Pork Chops, boneless	680 g	1360 g
Canned Corn	½ can	1 can
Yellow Potato	350 g	700 g
Cracked Black Pepper 🌶️	¼ 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*	¼ 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.



1 Roast potatoes

- Cut **potatoes** into ¼-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.



4 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.



2 Make white BBQ sauce

- Meanwhile, whisk together **mayo**, **Dijon**, **creamy horseradish sauce**, **¼ tsp** (½ tsp) **sugar** and **¼ tsp** (½ tsp) **cracked black pepper** in a medium bowl. (**NOTE:** Reference heat guide.) Set aside.
- Roughly chop **parsley**.



5 Cook corn

- Drain, rinse, then pat dry **half the can of corn** (whole can for 4 ppl).
- 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**.



3 Cook pork

- Pat **pork** dry with paper towels, then season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ 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**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **pork**. Work in batches, if necessary.



6 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!



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