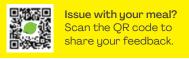


Southern Pork Chops

with White BBQ Sauce, Buttery Corn and Crispy Potatoes

Family Friendly Optional Spice 25–35 Minutes





Pork Chops, boneless





Canned Corn







Mayonnaise

Dijon Mustard

Yellow Potato





Garlic Puree



Parsley



Creamy Horseradish

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!

Start here

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

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

Heat Guide for Step 2:

- Mild: 1/8 tsp (1/4 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

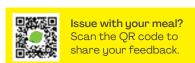
	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Double Pork Chops, boneless	680 g	1360 g
Canned Corn	½ can	1 can
Yellow Potato	350 g	700 g
Cracked Black Pepper	1/4 tsp	½ tsp
Mayonnaise	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Parsley	7 g	14 g
Creamy Horseradish Sauce	1 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.



Cook pork

- 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**, 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.



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.



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.



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!