



Southern Pork Chops

with White BBQ Sauce, Buttery Corn and Crispy Potatoes

Optional Spice

Family Friendly

30-40 Minutes



Pork Chops,
boneless



Corn Kernels



Yellow Potato



Cracked Black
Pepper



Mayonnaise



Garlic Puree



Dijon Mustard



Parsley



Creamy Horseradish
Sauce



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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.

Heat Guide for Step 2:

- Mild: ¼ tsp
- Medium: ¼ 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

Ingredients

| | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Pork Chops, boneless | 340 g | 680 g |
| Corn Kernels | 113 g | 227 g |
| Yellow Potato | 360 g | 720 g |
| Cracked Black Pepper 🌶️ | ¼ tsp | ¼ 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 pork 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.

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Roast potatoes

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) 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.



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.



Make white BBQ sauce

- Meanwhile, whisk together **mayo**, **Dijon**, **creamy horseradish sauce**, **¼ tsp sugar** (dbl for 4 ppl) and **¼ tsp cracked black pepper** in a medium bowl. (**NOTE:** Reference heat guide.) Set aside.
- Roughly chop **parsley**.



Cook corn

- Heat the same pan over medium-high.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted, 30 sec.
- Add **garlic puree** and **corn**. Cook, stirring occasionally, until **corn** is warmed through, 5 min.
- Season with **salt** and **pepper**.
- Stir in **half the parsley**.



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 oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden-brown and cooked through, 4-6 min per side. **



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!