



Grilled BBQ-Chipotle Pork Chops

with Sweet Potato Wedges and Charred Corn Salad

Long Weekend Grill

Spicy

35 Minutes



Pork Chops, bone-in



Cilantro



BBQ Sauce



Chipotle Sauce



Sweet Potato



Corn on the Cob



Baby Tomatoes



Arugula and Spinach Mix



Garlic, cloves



Lime



Feta Cheese, crumbled



Southwest Spice Blend

HELLO BBQ SAUCE

This sauce is the perfect blend of sweet, savoury and smoky!

Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 450°F.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Garlic Guide for Step 5 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust out

Baking sheet, measuring spoons, silicone brush, 2 large bowls, parchment paper, small bowl, whisk, paper towels

Ingredients

| | 2 Person | 4 Person |
|-------------------------|----------|----------|
| Pork Chops, bone-in | 2 | 4 |
| Cilantro | 7 g | 14 g |
| BBQ Sauce | 4 tbsp | 8 tbsp |
| Chipotle Sauce 🍷 | 2 tbsp | 4 tbsp |
| Sweet Potato | 340 g | 680 g |
| Corn on the Cob | 2 | 4 |
| Baby Tomatoes | 113 g | 227 g |
| Arugula and Spinach Mix | 56 g | 113 g |
| Garlic, cloves | 1 | 2 |
| Lime | 1 | 2 |
| Feta Cheese, crumbled | ¼ cup | ½ cup |
| Southwest Spice Blend | 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.

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Roast sweet potato wedges

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt and pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Grill pork

- Meanwhile, add **pork** to the other side of the grill. Close lid and grill, flipping once, until cooked through, 4-6 min per side. **
- When **pork** is cooked through, brush **one side** with **some BBQ-chipotle sauce**, then flip. Grill sauce-side down for 30 sec, then repeat on the other side.
- Transfer **pork** to a plate to rest for 5 min.



Prep

- Meanwhile, combine **BBQ sauce** and **chipotle sauce** in a small bowl.
- Husk **corn**.
- Halve **tomatoes**.
- Peel, then mince or grate **garlic**.
- Juice **lime**.
- Roughly chop **cilantro**.
- Pat **pork** dry with paper towels. Add **pork**, **1 tbsp oil** (dbl for 4 ppl) and **half the Southwest Spice Blend** to a large bowl. Season with **salt and pepper**. Flip to coat.



Make salad

- While **pork** rests, add **lime juice**, **2 tbsp oil**, **¼ tsp sugar** (dbl both for 4 ppl), **remaining Southwest Spice Blend** and **1 tsp garlic** to another large bowl. (**NOTE:** Reference garlic guide.) Season with **salt and pepper**, then whisk to combine.
- When **corn** is cool enough to handle, place flat end down on the cutting board. Moving the knife along the **cob** in a downward motion, shave **corn kernels** off.
- Add **corn kernels** to the bowl with **vinaigrette**. Season with **salt and pepper**, to taste, then toss to coat until **corn** cools slightly, 30 sec.
- Add **feta**, **tomatoes**, **cilantro** and **arugula and spinach mix**. Toss to combine.



Grill corn

- Add **corn** to one side of the grill. Close lid and grill, turning occasionally, until **corn** is tender and grill marks form, 11-13 min.
- Transfer **corn** to a baking sheet to cool.



Finish and serve

- Divide **salad**, **pork** and **sweet potato wedges** between plates.
- Serve **any remaining BBQ-chipotle sauce** alongside for dipping.

Dinner Solved!