



# Southern Pork Chops

with White BBQ Sauce, Buttery Corn and Crispy Potatoes

Family Friendly

Optional Spice

30 Minutes



Pork Chops, boneless



Corn Kernels



Cracked Black Pepper



Garlic Puree



Parsley



Seasoned Salt



Chicken Breast



Yellow Potato



Mayonnaise



Dijon Mustard



Horseradish

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap 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.

### Heat Guide for Step 2:

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Chicken Breast	2	4
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
Horseradish	1 tsp	2 tsp
Seasoned Salt	½ tsp	1 tsp
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 and chicken to a minimum internal temperature of 74°C/165°F, as size may vary.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## 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.*

## Contact

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hello@hellofresh.ca

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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 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**, **1 tsp horseradish**, **¼ tsp sugar** (dbl both 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, 2-3 min. Season with **salt** and **pepper**.
- Stir in **half the parsley**.



## Cook pork

- Pat **pork** dry with paper towels, then season with **½ tsp seasoned salt** (dbl for 4 ppl) 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.\*\*

If you've opted to get **chicken breasts**, carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end. Open up **chicken** like a book, then season and cook them in the same way the recipe instructs you to season and cook the **pork chops**.



## Finish and serve

- Slice **pork**.
- Divide **pork**, **buttery 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!