



Grilled Pork Chop with Jerk BBQ Sauce

with Cilantro-Lime Corn and Grilled Sweet Potato









GRILL 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



-  Pork Chops, boneless
-  Jerk Spice Blend
-  BBQ Sauce
-  Corn on the Cob
-  Sweet Potato
-  Cilantro
-  Lime
-  Chili Garlic Sauce

HELLO JERK SPICE

A warm blend made with allspice, cinnamon, nutmeg and thyme

START HERE

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.
- Let 1 tbsp butter (dbl for 4 ppl) come to room temperature.

Heat Guide for Step 1:

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp
- Extra-spicy: 2 tsp

Bust Out

Measuring Spoons, Silicone Brush, Zester, Large Bowl, 2 Small Bowls, Paper Towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Jerk Spice Blend	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Corn on the Cob	2	4
Sweet Potato	2	4
Cilantro	7 g	14 g
Lime	1	1
Chili Garlic Sauce	1 tbsp	1 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
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 our meal kit labels for the most current allergen 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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1. START PREP

Cut the **sweet potatoes** into ½-inch wedges. Zest the **lime**, then cut into wedges. Finely chop the **cilantro**. Stir together **1 tbsp room temperature butter** (dbl for 4 ppl) with the **lime zest** and **half the cilantro** in a small bowl. Season with **salt** and **pepper**. Set aside. Mix together the **BBQ sauce**, **Jerk Spice Blend** and **½ tbsp chili-garlic sauce** in another small bowl. Set aside. (**NOTE:** Reference Garlic Guide)



2. FINISH PREP

Toss the **sweet potato wedges** with **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Pat the **pork** dry with paper towels. Season with **salt** and **pepper**.



3. GRILL SWEET POTATOES

Arrange the **sweet potatoes** on one side of the grill. Close lid and grill, flipping once halfway through cooking, until **sweet potatoes** are tender, 12-14 min.



4. GRILL PORK AND CORN

At the same time, place **corn** and **pork** on the other side of the grill. Close lid and grill, flipping once, until **corn** is charred and **pork** is cooked through, 7-9 min per side.** Once the **pork** is cooked though, brush one side of the **pork** with the **jerk BBQ sauce**. Flip the **pork**, then brush again. Transfer the **corn** and **pork** to a plate. Cover to keep warm.



5. FINISH AND SERVE

Divide the **grilled sweet potato wedges**, **corn** and **BBQ jerk pork** between plates. Brush the **pork** with more of the **jerk BBQ sauce**, if desired. Divide the **cilantro-lime butter** over the **corn**. Squeeze over a **lime wedge**, if desired. Sprinkle with **remaining cilantro**.

Dinner Solved!