



Southern Pork Chops

with White BBQ Sauce, Buttery Corn and Crispy Potatoes

Family

35 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



Corn Kernels



Yellow Potato



Black Peppercorns, crushed



Mayonnaise



Garlic



Dijon Mustard



Parsley



Horseradish

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 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: 1/2 tsp
- Extra-spicy: 1 tsp

Bust Out

Baking sheet, medium bowl, silicone brush, parchment paper, whisk, large non-stick pan, paper towels, garlic press

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Corn Kernels	113 g	227 g
Yellow Potato	300 g	600 g
Black Peppercorns, crushed 🍷	1 tsp	1 tsp
Mayonnaise	2 tbsp	4 tbsp
Garlic	6 g	12 g
Dijon Mustard	½ tbsp	1 tbsp
Parsley	7 g	14 g
Horseradish	2 tsp	2 tsp
Unsalted Butter*	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 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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Roast potatoes

Cut **potatoes** into ¼-inch rounds. Toss **potatoes** and **1 tbsp oil** (dbl for 4ppl), on a parchment-lined baking sheet. Arrange in a single layer and season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown, 25-28 min.



Make white bbq sauce

While **potatoes** roast, roughly chop **parsley**. Peel, then mince or grate **garlic**. Whisk together **mayo**, **mustard**, **1 tsp horseradish**, **¼ tsp sugar** (dbl both for 4ppl) and **¼ tsp crushed black peppercorns**, in a medium bowl. (**NOTE**: Reference Heat Guide.) Set aside.



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 4ppl), then **pork**. Pan-fry, until golden-brown, 4-6 min per side.**



Finish pork

When **pork** is done, remove pan from heat and transfer **pork** to a plate. Brush over **half the white BBQ sauce**. Cover and set aside. Wipe the pan clean.



Cook corn

Heat the same pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4ppl). Stir together, until **butter** melts, 30 secs. Add **garlic** and **corn**. Cook, stirring occasionally, until **corn** is warmed through, 2-3 min. Stir in **half the parsley**. Season with **salt** and **pepper**.



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 over **remaining parsley**.

Dinner Solved!