



# Southern Pork Chops

with White BBQ Sauce, Buttery Corn and Crispy Potatoes

Family Friendly

Optional Spice

25-35 Minutes



Pork Chops, boneless



Chicken Breasts



Corn Kernels



Yellow Potato



Cracked Black Pepper



Mayonnaise



Garlic Puree



Dijon Mustard



Parsley



Creamy Horseradish Sauce

### 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, parchment paper, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Chicken Breasts	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
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 and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, 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.*

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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, 2-3 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.\*\*

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 it in the same way the recipe instructs you to season and cook the **pork**.



## 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!