



# Southern Pork Chops

with White BBQ Sauce, Buttery Corn and Crispy Potatoes

Optional Spice 30 Minutes



Pork Chops,  
boneless



Canned Corn



Cracked Black  
Pepper



Garlic Puree



Parsley



Top Sirloin Steak



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: ¼ 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
Top Sirloin Steak	340 g	680 g
Canned Corn	½ can	1 can
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 <td>2 tsp</td>	2 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 steak to a minimum internal temperature of 63°C/145°F (for medium-rare), 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 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

- Drain and rinse **corn**, then pat dry with paper towels.
- 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 **half the corn** (use all for 4 ppl). 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 **steaks**, season them the same way the recipe instructs you to season the **pork chops**. To cook **steaks**, using **1 tbsp oil** (dbl for 4 ppl), pan-fry over medium-high heat until cooked to desired doneness, 5-8 min per side.\*\*



## 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!