



Southwest Seared Pork Chop

with Wedge Fries and Apple Slaw

30 Minutes



Pork Chops, boneless



Kale Slaw Mix



Gala Apple



Southwest Spice Blend



Russet Potato



Mayonnaise



White Wine Vinegar



Dijon Mustard



BBQ Sauce



Dried Cranberries

HELLO BBQ SAUCE

This sweet and smoky sauce adds depth to grilled and roasted dishes!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Kale Slaw Mix	113 g	227 g
Gala Apple	1	2
Southwest Spice Blend	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Mayonnaise	4 tbsp	8 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Dijon Mustard	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Dried Cranberries	¼ cup	¼ cup
Sugar*	1 tsp	2 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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Prep wedge fries

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **half the Southwest Spice Blend, salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)



Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry, until golden brown, 2-3 min per side. Remove pan from heat. Push **fries** to one side of the baking sheet, then transfer **pork** to the other side. Brush **BBQ sauce** onto tops of **pork**. Roast in the **middle** of the oven until cooked through, 10-12 min. ****** Let rest on a cutting board for 2-3 min.



Bake wedge fries

Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway through.)



Make slaw

While **pork** and **wedge fries** cook, stir together **mayo, Dijon mustard, vinegar**, and **1 tsp sugar** (dbl for 4 ppl) in a large bowl. Core, then grate **apple**. Add **apple, dried cranberries** and **kale slaw mix**. Season with **salt** and **pepper**, then toss to combine.



Prep pork

While **wedge fries** bake, pat **pork** dry with paper towels. Season with **remaining Southwest Spice Blend, salt** and **pepper**.



Finish and serve

Thinly slice **pork**. Divide **pork, apple slaw** and **wedge fries** between plates.

Dinner Solved!