



Southern Pork Chops

with White BBQ Sauce, Buttery Corn and Crispy Potatoes

Family Friendly

Optional Spice

35 Minutes



Pork Chops,
boneless



Canned Corn



Yellow Potato



Cracked Black Pepper



Mayonnaise



Garlic, cloves



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:

- 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
Canned Corn	½ can	1 can
Yellow Potato	360 g	720 g
Cracked Black Pepper 🌶️	¼ tsp	½ tsp
Mayonnaise	2 tbsp	4 tbsp
Garlic, cloves	2	4
Dijon Mustard	1 ½ tsp	3 tsp
Parsley	7 g	14 g
Horseradish	1 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 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 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

While **potatoes** roast, 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**. Peel, then mince or grate **garlic**.



Cook corn

Drain and rinse **corn**, then pat dry with paper towels. Heat the same pan (from step 3) over medium-high. When hot, add **1 tbsp butter** (dbl for 4 ppl). Swirl pan until **butter** is melted, 30 sec. Add **garlic** and **corn**. Cook, stirring occasionally, until **corn** is warmed through, 5-6 min. Stir in **half the parsley**. Season with **salt** and **pepper**.



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.**



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!