

DINNERLY



Grilled Tex-Mex Ribeye Pork Chop with Buttery Corn & Tomato Salad



30-40min



2 Servings

This meal is summer on a plate. A juicy ribeye pork chop goes from wow to YOWZA with the simple addition of our taco seasoning and some time on the grill. It's served with seasonal sides: grilled corn and fresh tomatoes and cucumbers. We've got you covered!

WHAT WE SEND

- ¼ oz taco seasoning
- 12 oz pkg ribeye pork chop
- 2 ears of corn
- 2 plum tomatoes
- 1 cucumber

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- apple cider vinegar (or red wine vinegar)
- sugar
- butter ⁷

TOOLS

- grill or grill pan

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 740kcal, Fat 46g, Carbs 38g, Protein 42g



1. Marinate pork

In a small bowl, combine **2 teaspoons taco seasoning** with **1 tablespoon oil**. Rub all over **pork**, then season with **salt**. Set aside at room temperature to marinate.



2. Prep ingredients

Place **2 tablespoons butter** in a small bowl to soften.

Finely chop **1 teaspoon garlic**. Shuck **corn**, removing any strings; rub with **oil** and season with **a pinch each of salt and pepper**. Cut **tomato** and **cucumber** (peel if desired) in half lengthwise, then thinly slice into half moons.

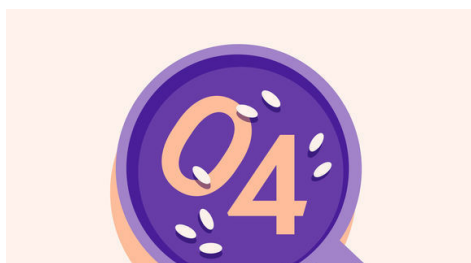


3. Make salad & butter

Preheat a grill or grill pan to high.

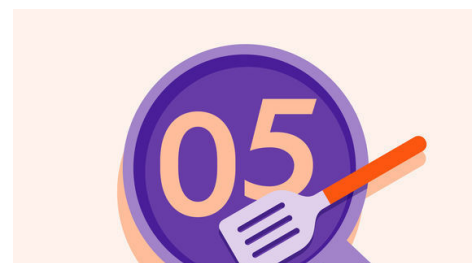
In a medium bowl, whisk together **½ teaspoon of the chopped garlic**, **2 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon sugar**. Stir in **tomatoes** and **cucumbers**; season to taste with **salt** and **pepper**.

To bowl with **softened butter**, add **remaining chopped garlic** and **a pinch each of salt and pepper**; mash with a fork to combine.



4. Grill pork & corn

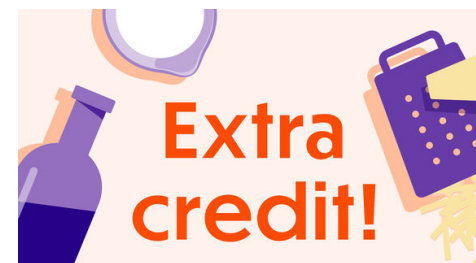
Reduce grill or grill pan to medium-high heat. Add **pork** to one side of grill and **corn** to other side (in batches, if necessary). Cover and cook, turning once or twice, until pork reaches 145°F internally, 3–4 minutes per side, and corn is slightly charred in spots, 8–10 minutes total.



5. Finish & serve

Transfer **pork** and **corn** to a cutting board. Let pork rest, about 3 minutes, then slice into ½-inch thick pieces. Let corn cool slightly, then spread with **garlic butter**.

Serve **pork** with **corn** and **tomato salad** alongside. Drizzle with **any remaining dressing**, if desired. Enjoy!



6. No grill, no problem!

Preheat broiler with a rack in the top position. On a rimmed baking sheet, add pork to one side and corn to the other side (in batches if necessary). Cook pork until an instant-read thermometer inserted into the thickest part reads 145°F, 6–8 minutes per side. Cook corn until slightly charred in spots, about 8–10 minutes.