



Chimichurri Grilled Ribeye Pork Chop

with Mexican Corn & Romaine Salad



20-30min



2 Servings

Mexican corn might be the most fun style of corn, but we'll let you decide! We spread a lime-infused sour cream dressing over grilled corn, then top it with crumbled feta and chorizo-chili spice. Your tastebuds will do a little victory dance after every creamy, smoky bite. We drizzle herby chimichurri sauce over grilled pork chops, and a simple salad of romaine and radishes ties it all together. No grill? See cooking tip!

What we send

- 4 oz chimichurri sauce
- ¼ oz chorizo chili spice blend
- 12 oz pkg ribeye pork chop
- 2 ears of corn
- 1 lime
- 1 oz sour cream ⁷
- 1 romaine heart
- 1 radish
- 2 oz feta ⁷

What you need

- kosher salt & pepper
- olive oil

Tools

- grill or grill pan
- microplane or grater

Cooking tip

Preheat broiler; broil corn on baking sheet until lightly charred, 5-10 min. Cook pork chops in oiled skillet over medium-high until golden-brown and 145°F internally, 3-4 min.

Allergens

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

Nutrition per serving

Calories 680kcal, Fat 40g, Carbs 33g, Protein 46g



1. Marinate pork

Preheat a grill or grill pan to high. Taste **chimichurri** for heat level then, to a medium bowl, add 1-2 tablespoons chimichurri (depending on heat preference), **1 teaspoon chorizo chili spice blend**, and **a generous pinch each of salt and pepper**. Reserve remaining chimichurri for step 6.

Pat **pork chops** dry, then add to bowl and turn to coat in marinade. Set aside until step 3.



4. Prep salad & dressing

Meanwhile, halve **romaine** lengthwise, then cut crosswise into ½-inch ribbons; discard stem. Trim end from **radish**, then halve lengthwise and cut into thin half-moons.

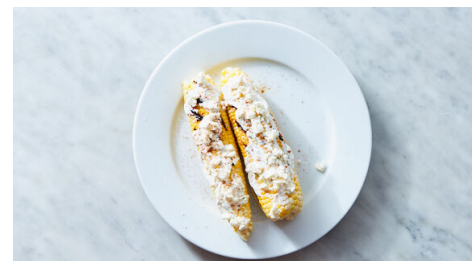
In a medium bowl, whisk together **remaining lime juice**, **2 tablespoons oil**, and **a generous pinch each of salt and pepper**.



2. Prep ingredients

Lightly rub **corn** with **oil**. Grate **¼ teaspoon lime zest**. Separately squeeze **1 tablespoon lime juice** into a small bowl; cut any remaining lime into wedges.

In a second small bowl, stir together lime zest, **sour cream**, and **½ teaspoon of the lime juice**. Season to taste with **salt and pepper**.



5. Season corn

Spread **sour cream mixture** over **each ear of corn**.

Finely crumble **feta** all over corn, then sprinkle **some of the remaining chorizo chili spice blend** over top.



3. PORK CHOP VARIATION

Reduce grill heat to medium-high. Add **corn** and cook, turning occasionally, until charred and cooked through, 6-10 minutes. Transfer to a cutting board.

Add **pork chops** to grill and cook, turning once, until lightly charred and medium (145°F internally), 2-4 minutes per side. Transfer to a plate and cover to keep warm.



6. Dress salad & serve

To bowl with **lime dressing**, add **romaine** and **radishes**, toss to coat. Season to taste with **salt and pepper**. Drizzle **pork chops** with **remaining chimichurri sauce**, if desired.

Serve **pork chops** with **salad** and **corn** alongside. Pass **any lime wedges** for squeezing over top. Enjoy!