



Barbecue Pork Chop

with Dill Pickle Potato Salad



20-30min



2 Servings

This potato salad, with its lovely sweet-and sour pickle dressing and a little crunch from sugar snap peas, is a true crowd pleaser. If you don't have a grill, no problem! Broil pork chop on top oven rack until nearly cooked through, 5 minutes per side. Spoon the homemade barbecue sauce over top, and continue to broil until sauce is browned in spots and pork chop is cooked through, 1 minute.

What we send

- 2 red potatoes
- 1 shallot
- 3¼ oz dill pickles
- ¼ oz fresh dill
- 4 oz snap peas
- 2 oz mayonnaise ^{3,6}
- ½ oz whole-grain mustard ¹⁷
- 12 oz pkg ribeye pork chop
- 2 oz barbecue sauce

What you need

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- neutral oil

Tools

- medium pot
- grill or grill pan

Allergens

Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 36g, Carbs 51g, Protein 42g



1. Cook potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Place in a medium pot with **1 tablespoon salt** and enough **water** to cover by 1 inch. Bring to a boil over high heat. Cook until potatoes are easily pierced with a fork, 8-10 minutes. Drain potatoes and return to pot off heat.



4. Make potato salad

Preheat a grill or grill pan to medium-high.

Add **snap peas** and **potatoes** to bowl with **dressing**, tossing to coat. Season to taste with **salt** and **pepper**.



2. Prep vegetables

Finely chop **½ cup shallot**. Finely chop **half of the pickles** (save rest for own use).

Coarsely chop together **dill fronds and tender stems**.

Thinly slice **snap peas** on an angle.



3. Make dressing

In a large bowl, stir to combine **mayonnaise, mustard, shallots, pickles, dill**, and **1 tablespoon vinegar**.



5. Grill pork chops

Drizzle or brush **pork chops** with **oil**, then season all over with **salt** and **pepper**. Grill until lightly charred on the bottom, about 3 minutes.



6. Finish pork & serve

Flip **pork chops** and brush with **some of the barbecue sauce**. Grill until lightly charred on the bottom, 3 minutes. Flip again and brush with barbecue sauce; grill until sauce caramelizes, 1 minute. Flip once more and brush with any remaining sauce; grill until sauce is caramelized and pork chops are 145°F internally, 1 minute more.

Serve **pork** with **potato salad** alongside. Enjoy!