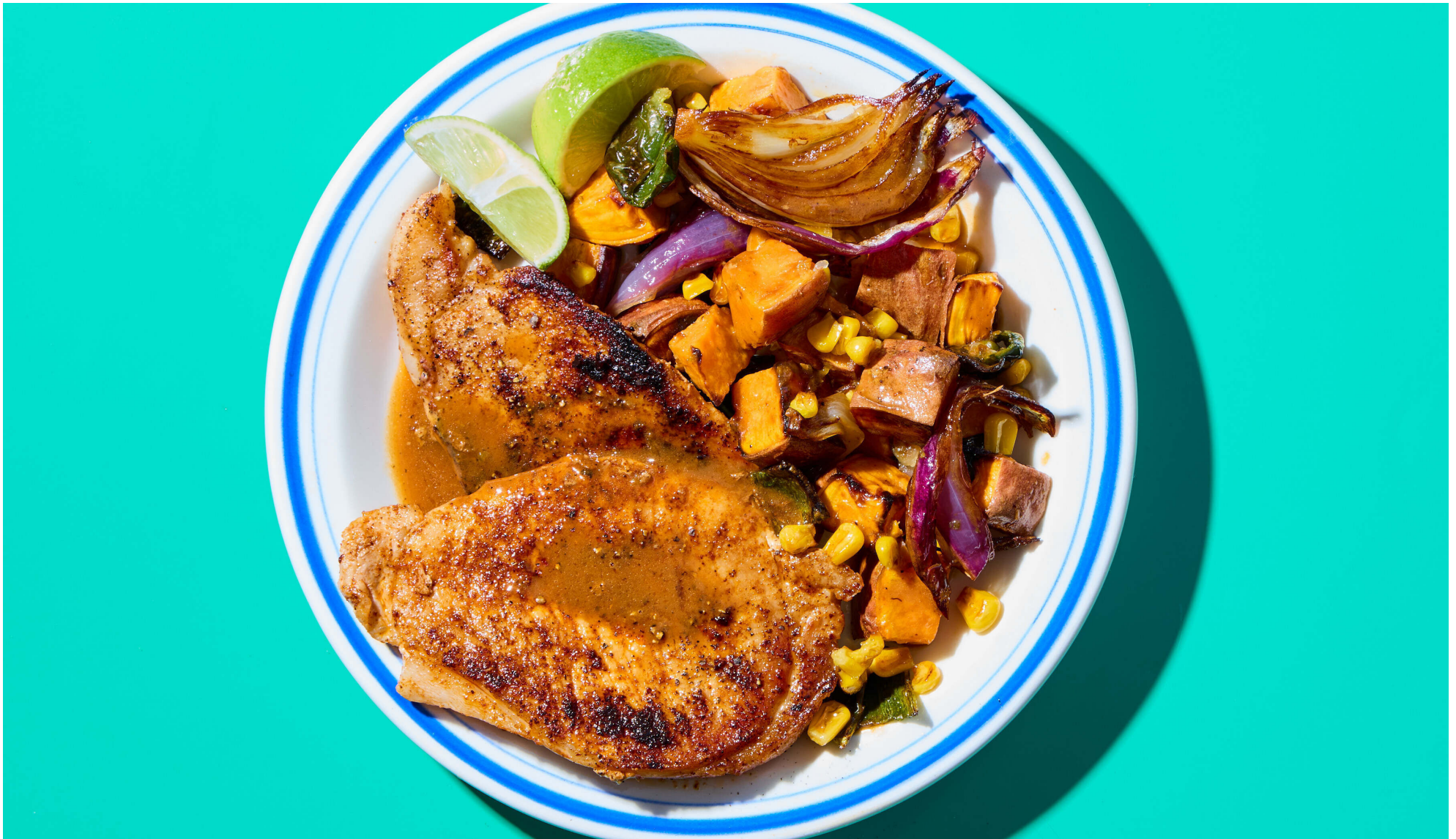


DINNERLY



BBQ-Spiced Pork Cutlets with Warm Sweet Potato, Poblano & Corn Salad



30-40min



2 Servings

Smoky BBQ-spiced pork may be the main event of this plate, but a side of this warm salad just might upstage it. We roast sweet potatoes, poblano peppers, onions, and corn until they're nice and charred before we toss them in a zesty lime dressing. Make a quick pan sauce to smother the pork and add a squeeze of lime to complete this Southwestern-style meal. We've got you covered!

WHAT WE SEND

- 2 sweet potatoes
- 1 poblano pepper
- 1 red onion
- 2½ oz corn
- 1 lime
- 12 oz pkg pork cutlets
- ¼ oz BBQ spice blend

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- butter ¹
- sugar

TOOLS

- rimmed baking sheet
- microplane or grater
- large skillet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 790kcal, Fat 38g, Carbs 78g, Protein 42g



1. Prep veggies

Preheat oven to 450°F with a rack in the center.

Scrub **sweet potatoes**, then cut into ¾-inch pieces. Halve **pepper**, discard stem and seeds, then cut into ¾-inch pieces. Halve **onion** and cut into ¾-inch wedges.



2. Roast veggies

On a rimmed baking sheet, toss **sweet potatoes, peppers, and onions** with a **drizzle of oil** and season with **salt and pepper**. Roast on center oven rack until lightly browned, 20–25 minutes.

Sprinkle **corn** over veggies and carefully toss. Continue to roast until veggies are tender and well charred in spots, 10–15 minutes.



3. Prep lime & pork

Into a large bowl, zest **1 teaspoon lime** and squeeze **1 tablespoon juice**; cut remaining lime into wedges.

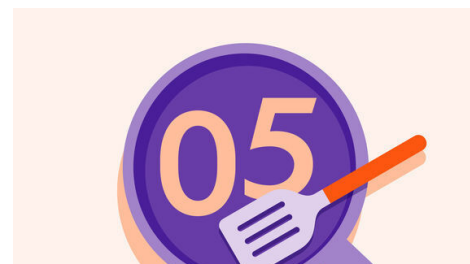
Pat **pork** dry, then season all over with **BBQ spice** and a **pinch each of salt and pepper**.



4. Cook pork & pan sauce

Heat **1 tablespoon oil** in a large skillet over medium-high. Working in batches if needed, cook **pork** until browned and cooked through, 2–3 minutes per side. Transfer to a plate.

Add **¼ cup water** to skillet, scraping up any browned bits. Simmer over medium heat until slightly thickened, 1–2 minutes. Stir in **1 teaspoon lime mixture, 1 tablespoon butter, and any pork resting juices**.



5. Make dressing & serve

To bowl with **remaining lime mixture**, whisk in **½ teaspoon each of sugar and salt** and **2 tablespoons oil**. Season to taste with **salt and pepper**. Add **cooked veggies** and gently toss to coat.

Serve **BBQ-spiced pork** with **pan sauce** spooned over top and with **sweet potato salad** and **lime wedges** alongside. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!