

MARLEY SPOON



Grilled Veggies & Pork Chops

with Apricot BBQ Sauce



20-30min



2 Servings

Summertime means you're ready to fire up the grill! We keep this recipe short and simple so you can customize it with whatever else you want to throw on the grill. Zucchini and bell pepper char to a tender finish, while BBQ spiced pork chops cook to juicy perfection. A generous slather of BBQ-apricot sauce takes the hearty pork chops to the next level.

What we send

- 1 zucchini
- 1 bell pepper
- 12 oz pkg ribeye pork chop
- ¼ oz BBQ spice blend
- 2 oz barbecue sauce
- ½ oz apricot preserves

What you need

- olive oil
- kosher salt & ground pepper

Tools

- grill or grill pan

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 460kcal, Fat 21g, Carbs 26g, Protein 39g



1

1. Prep veggies

Preheat grill to high, if using.

Scrub **zucchini**; cut on an angle into ½-inch thick planks. Remove stem and seeds from **pepper**; cut into quarters.

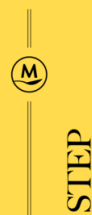
In a medium bowl, toss veggies with **1 tablespoon oil**; season with **salt** and **pepper**.



4

4. Grill pork

Grill **pork**, flipping once, until browned in spots, 2-3 minutes per side. Brush **half of the barbecue sauce** over pork and continue cooking, flipping every 30 seconds, until sauce is charred in spots and pork reaches 145°F internally, 1-2 minutes more.

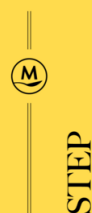


2

2. Prep pork and sauce

Pat **pork** dry. Rub both sides with **oil**; season with **BBQ spice, salt**, and **pepper**.

In a small bowl, whisk together **barbecue sauce** and **apricot preserves**.



5

5. Serve

Transfer **pork** to a cutting board and rest for 5 minutes. Brush with **remaining sauce**.

Slice **pork**, if desired. Serve with **grilled zucchini and peppers**. Enjoy!



3

3. Grill veggies

Preheat grill pan to high, if using. Brush grill grates or grill pan with **oil**.

Grill **zucchini** and **peppers** until tender and charred in spots, 3-5 minutes per side. Transfer to a plate.



6. Check us out!

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