



Basil-Butter Pork Chops

with Tomatoes, Corn & Zucchini



20-30min



2 Servings

This dish is summer on a plate—combining some of the best ingredients the season has to offer. A super flavorful bone-in pork chop is seasoned with a sweet-savory BBQ spice blend, before being roasted with tender zucchini, sweet corn, red onions, and juicy plum tomatoes. The pork chops are finished with an aromatic butter scented with fresh basil and lemon zest.

What we send

- 1 ear of corn
- 2 plum tomatoes
- 2 zucchini
- 1 medium red onion
- 12 oz boneless pork chops
- BBQ spice blend (use 1 Tbsp)
- garlic (use 1 medium clove)
- 1 lemon
- ¼ oz fresh basil

What you need

- butter ⁷
- olive oil
- kosher salt & pepper

Tools

- rimmed baking sheet
- box grater or microplane

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 880kcal, Fat 56g, Carbs 45g, Proteins 56g



1. Prep vegetables

Place **2 tablespoons butter** in a small bowl at room temperature to soften. Shuck **corn**, removing any strings; cut kernels from cob. Cut **tomatoes** and **zucchini**, lengthwise, into 1-inch thick wedges. Cut **onion** into 1/2-inch thick wedges. Pat **pork chops** dry; trim any excess fat. Rub all over with **oil, salt, pepper**, and **1 tablespoon BBQ spice blend**.



4. Prep butter

While **pork and vegetables** broil, finely grate **½ teaspoon garlic**. Zest **lemon**, then squeeze **1 teaspoon lemon juice**. Cut any remaining lemon into wedges. Save **a few basil leaves** for garnish, then finely chop remaining basil.



2. Prep to broil

Preheat broiler with top rack 6 inches from heat source. On a rimmed baking sheet, toss **onions, zucchini, and tomatoes** with **2 tablespoons oil**, crushing tomatoes slightly to release some of their juices. Spread into a single layer and season with **salt and pepper**. Broil on top oven rack until vegetables are slightly softened, about 5 minutes (watch closely).



5. Mix basil butter

Add **grated garlic, chopped basil**, and **lemon zest and juice** to bowl with **softened butter**. Mash with a fork until combined. Season to taste with **salt and pepper**.



3. Broil pork & vegetables

Remove baking sheet from oven, then sprinkle **corn** over top. Nestle **pork chops** between vegetables. Broil on top oven rack until vegetables are tender and slightly charred, and pork is cooked to medium and reach an internal temperature of 145°F (or longer if desired), about 6 minutes, flipping pork chops halfway through (watch closely).



6. Finish & serve

Remove **pork chops** from oven and top with **2/3 of the basil butter** while warm. Toss **vegetables** directly on baking sheet with **remaining basil butter**. Tear **reserved basil leaves** and sprinkle over top. Serve **basil-butter pork chops** and **vegetables** with **any lemon wedges** for squeezing. Enjoy!