



## Basil-Butter Pork Chops

with Tomatoes, Corn & Zucchini



20-30min



2 Servings

This dish is summer on a plate! We season juicy pork chops with a sweet-savory BBQ spice blend, then broil them on a baking sheet alongside zucchini, sweet corn, red onions, and plum tomatoes. Broiling gives the meat and veggies an irresistible smoky char, plus it's all done on one sheet pan for easy cleanup! A lemony basil butter melted over gives each bite a saucy (and glossy) finish.



## What we send

- 1 ear of corn
- ½ lb plum tomatoes
- 2 zucchini
- 1 medium red onion
- 1 pkg pork chops
- ¼ oz bbq spice blend
- garlic
- 1 lemon
- ¼ oz fresh basil

## What you need

- butter <sup>7</sup>
- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 740kcal, Fat 37g, Carbs 29g, Proteins 71g



### 1. Prep vegetables

Set **2 tablespoons butter** out at room temperature to soften. Use a sharp knife to cut **corn kernels** from cob. Cut **tomatoes** and **zucchini**, lengthwise, into 1-inch thick wedges. Halve and cut **all of the onion** into ½-inch thick wedges. Pat **pork chops** dry and trim any excess fat to ¼-inch thickness; rub all over with **oil**, **all of the bbq spice blend**, **salt**, and **pepper**.



### 4. Prep butter

While **pork** and **vegetables** broil, finely grate **½ teaspoon garlic** and **all of the lemon zest** into a small bowl, then squeeze in **1 teaspoon lemon juice**. Cut any remaining lemon into wedges. Reserve **a few whole basil leaves** for garnish, then finely chop remaining basil leaves; discard stems.



### 2. Prep to broil

Preheat broiler with a rack in the top position. On a rimmed baking sheet, toss **onions**, **zucchini**, and **tomatoes** with **2 tablespoons oil**, crushing tomatoes slightly to release some of their juices. Arrange in a single layer and season with **salt** and **pepper**. Broil vegetables on top oven rack until slightly softened, about 5 minutes (watch closely as broilers vary).



### 5. Make basil butter

To bowl with **garlic and lemon zest and juice**, add **softened butter** and **chopped basil**; mash with a fork to combine. Season to taste with **salt** and **pepper**.



### 3. Broil pork & vegetables

Remove baking sheet from oven; sprinkle **corn** over **vegetables**, then nestle **pork chops** between vegetables. Broil on top oven rack, flipping pork chops halfway through, until pork is browned in spots and reaches 145°F internally, and vegetables are tender and slightly charred, 4-5 minutes (watch closely).



### 6. Finish & serve

Immediately top **pork chops** with **⅔ of the basil butter**. Carefully toss vegetables directly on baking sheet with **remaining basil butter**. Tear **reserved whole basil leaves** and sprinkle on top. Serve **pork chops** and **vegetables** with **any lemon wedges** on the side for squeezing over. Enjoy!