



FAST

NO ADDED GLUTEN

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

- bone-in pork chop
- plum tomatoes
- zucchini
- ear of corn
- fresh basil
- lemon
- garlic
- red onion
- bbq spice blend

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater or microplane
- rimmed baking sheet

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

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

Nutrition per serving

Calories 780.0kcal, Fat 48.0g, Proteins 48.0g, Carbs 49.0g



1. Prep vegetables

Set **2 tablespoons butter** out at room temperature to soften. Shuck **corn**, removing any strings, then cut kernels from cob. Cut **tomatoes** and **zucchini**, lengthwise, into 1-inch thick wedges. Peel and cut **onion** into ½-inch thick wedges. Pat **pork chops** dry; trim any excess fat to ¼-inch thickness. Rub all over with **oil**, **3½ teaspoons bbq spice**, **salt**, and **pepper**.



4. Prep butter

While **pork** and **vegetables** broil, peel and 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 a 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. 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).



5. Make basil butter

In a small bowl, using a fork, mash together **butter**, **garlic**, **chopped basil**, **lemon zest and juice**. 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 a thermometer inserted in the center of the pork chops reads 138°F, and vegetables are tender and slightly charred, about 6 minutes (watch closely).



6. Finish & serve

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