



In your box

- 2 Green Onions
- 2 Zucchini
- 1 Jalapeño Pepper
- 2 Ears of Corn
- 2 Boneless Pork Chops
- 1 oz. Sour Cream
- 1 oz. Light Cream Cheese
- 1 oz. Butter
- 2 tsp. Mojito Lime Seasoning



Jalapeño Popper Pork Chop

with mojito-lime corn on cob

NUTRITION per serving—Calories: 568, Carbohydrates: 18g, Fat: 36g, Protein: 43g, Sodium: 1369mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty Level 
Easy

Spice Level 
Mild

🕒 You will need

Olive Oil, Salt, Pepper

Mixing Bowl, Grill Pan or Outdoor Grill, Baking Sheet, Microwave-Safe Bowl

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onion**



1

Prepare the Ingredients

- Trim **zucchini** ends and quarter lengthwise.
- Peel husk off **corn** and rinse again.
- Trim and thinly slice **green onions**.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- Pat **pork chops** dry, and season on both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Make the Popper Topping and Seasoned Butter

- In a mixing bowl, combine **sour cream**, **cream cheese**, **jalapeño** (to taste), half the **green onions** (reserve remaining for garnish), and a pinch of **salt**. Set aside.
- Place **butter** in a microwave-safe bowl and microwave until soft, 30–60 seconds. Add **mojito seasoning** and 1 tsp. **olive oil** and stir to combine.



3

Grill the Pork Chops

- Place a grill or grill pan over medium heat. *When using an outdoor grill with enough room, feel free to cook all elements at once.*
- Drizzle **pork chops** with 1 tsp. **olive oil**. Add pork chops to hot grill and cook until pork chops reach a minimum internal temperature of 145 degrees, 5–7 minutes per side.
- Remove pork chops to a plate. Keep grill over medium heat.
- *How to get crosshatch marks on grilled meats: Imagine your grill is a clock and place meat on grill so tip points at 10 o'clock. After 2–3 minutes, rotate so tip points at 2, and cook another 2–3 minutes. Repeat on second side.*



4

Grill the Corn

- Place **zucchini** and **corn** on prepared baking sheet. Drizzle with 1 tsp. **olive oil** and season with ¼ tsp. **salt** and a pinch of **pepper**. Massage oil into vegetables.
- Place corn on hot grill and turn occasionally until charred, 5–7 minutes.
- Remove corn to a plate. Keep grill over medium heat.



5

Grill Zucchini and Finish Dish

- Place **zucchini** on hot grill and flip occasionally until charred and crisp-tender, 4–6 minutes.
- Transfer zucchini to a plate and cut into 2" lengths.
- Plate dish as pictured on front of card, spooning **popper topping** on **pork chops** and brushing **vegetables** with **mojito lime butter**. Garnish vegetables with remaining **green onions**. Bon appétit!