

BBQ Pork Chop with Corn on the Cob & Creamy Broccoli Slaw



20 minutes | 2 servings

Find cookware

[chef's knife](#)
[cutting board](#)
[grill pan, outdoor grill, or skillet](#)
[large pot](#)
[measuring spoons](#)
[mixing bowls](#)
[stirring spoon](#)
[tongs](#)
[whisk or fork](#)

Grab ingredients

½ (12 oz) pkg	broccoli slaw
2 ears	corn
22 ½ ml	honey mustard dressing
½ small bunch	Italian (flat-leaf) parsley
2	pork chops, bone-in
	barbecue sauce
	black pepper
	butter, unsalted
	mayonnaise
	salt

Cook & enjoy

- 1 Fill a large pot halfway with hot water (from the tap); cover and bring to a boil over high heat.
- 2 Meanwhile, remove husks and silks from corn; set aside.
2 ears corn
- 3 Preheat a grill pan, outdoor grill, or regular skillet over medium-high heat.
- 4 While the grill pan heats up, pat the pork chops dry with paper towels and place on a plate. Season both sides with salt and pepper, then coat with BBQ sauce.
2 pork chops, bone-in
¼ tsp salt
¼ tsp black pepper
1 ½ tbsp barbecue sauce
- 5 Once the grill pan is hot, coat with butter; add pork chops and grill until golden and cooked through, 4-5 minutes per side. Transfer to a clean plate and coat with additional BBQ sauce.
1 tsp butter, unsalted
2 tbsp barbecue sauce
- 6 Once the water is boiling, uncover the pot and reduce heat to medium; use tongs to lower the corn into the water and cook until just tender, about 5 minutes. Remove from heat.
- 7 Meanwhile, wash and dry parsley, then shave leaves off the stems; discard stems and mince the leaves. Place in a medium bowl along with dressing and mayo; whisk to combine.
½ small bunch Italian (flat-leaf) parsley
1 ½ tbsp honey mustard dressing
2 tsp mayonnaise
- 8 Add broccoli slaw to the bowl with dressing and stir to combine.
½ (12 oz) pkg broccoli slaw
- 9 To serve, divide pork chops, corn, and slaw between plates; spread corn with butter and sprinkle with salt. Enjoy!
2 tsp butter, unsalted
⅛ tsp salt