

# 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