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Baharat Spiced Pork Chop

with Bok Choy & Radish Salad



20-30min



4 Servings

The centerpiece of this meal might be a hearty pork chop, but the herb garnish topper—radishes, scallions, and red rings of fruity and spicy Fresno chile—keeps everything light and bright. The baharat spice rub adds a deep flavor note that'll give your taste buds the idea that this has been cooking for a whole lot more than 20 minutes! Cook, relax, and enjoy!

What we send

- fresh cilantro
- limes
- fresno chile
- red radish
- scallions
- boneless pork chops
- baby bok choy

What you need

- coarse kosher salt
- freshly ground pepper
- sugar

Tools

- large skillet

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 535.0kcal, Fat 39.9g, Proteins 37.0g, Carbs 9.2g



1. Season pork chops

In a small bowl, combine **2 teaspoons of the baharat** (save rest for own use) with **1 teaspoon salt** and **a few grinds pepper**. Pat **pork chops** dry and trim any excess fat to $\frac{1}{4}$ -inch thickness; season all over with **spice rub**. Set aside while you prepare the salad.



2. Prep vegetables

Halve **bok choy** lengthwise and rinse under cold water to remove grit; dry well. Cut on a diagonal into $\frac{1}{4}$ -inch pieces. Trim ends from **radishes**, then thinly slice. Pick **cilantro leaves** from stems: finely chop **stems**, keep **leaves** whole.



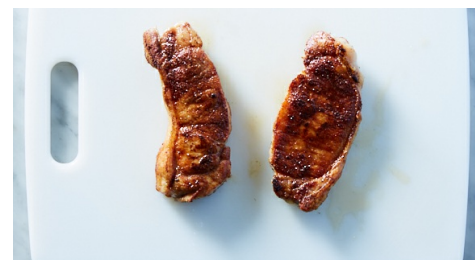
3. Make dressing

Squeeze **about $\frac{1}{4}$ cup lime juice** into a large bowl. Whisk in **1 tablespoon sugar** and **$\frac{1}{4}$ cup oil**, season to taste with **salt** and **pepper**.



4. Dress salad

Add **bok choy, radishes,** and **cilantro stems** to dressing; toss to coat.



5. Sear pork chops

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **pork chops**, in batches if necessary, and cook until browned and cooked through, 3-4 minutes per side.



6. Make herb garnish

Meanwhile, thinly slice **2 tablespoons Fresno chile**. Trim ends from **scallions** and thinly slice **$\frac{3}{4}$ cup** on a diagonal. Combine **cilantro leaves, sliced Fresno chile,** and **scallions** in a small bowl and toss to combine. Serve **pork chops** topped with **herb garnish** and with **bok choy and radish salad** alongside. Enjoy!