



Miso-Glazed Pork Chops

with Pickled Vegetable Salad



20-30min



2 Servings

Miso is a Japanese seasoning made from fermented soybeans, mixed with salt and rice or barley—it adds a deep umami flavor to dishes. White miso has a shorter fermentation period, giving the savory paste a more mellow flavor than its red or brown counterpart.

What we send

- red radishes
- fresh ginger
- boneless pork chops
- garlic
- scallions
- baby spinach
- cucumbers

What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar ¹⁷

Tools

- meat mallet (or heavy skillet)
- medium 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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770.0kcal, Fat 62.0g, Proteins 42.0g, Carbs 11.0g



1. Make marinade

Peel and finely grate $\frac{1}{2}$ **teaspoon each garlic and ginger**. In a small bowl, whisk together garlic, **miso**, half of the grated ginger, **1 tablespoon vinegar, 2 tablespoons oil, $\frac{1}{2}$ teaspoon sugar, and a few grinds pepper**.



4. Pickle vegetables

In a medium bowl, whisk together **remaining ginger, 1 tablespoon vinegar, $\frac{1}{4}$ teaspoon sugar, a pinch of salt, and a few grinds pepper**. Add **cucumbers and radishes** and toss to combine. Set aside until step 6.



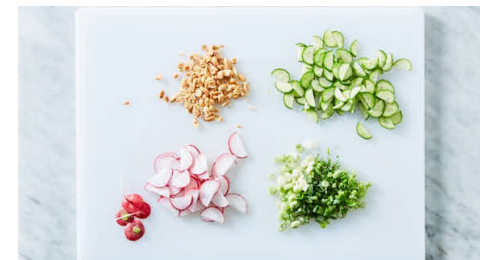
2. Marinate pork chops

Pat **pork chops** dry and trim any excess fat to $\frac{1}{4}$ -inch. Pound to an even thickness, if necessary. Poke pork a few times all over with a fork, then rub **half of the marinade** all over pork (reserve remaining marinade for step 5). Set pork aside to marinate, at room temperature, until step 5.



5. Cook pork chops

Scrape off and discard **marinade** from **pork**, then pat dry. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add pork to skillet; cook until browned and cooked through, turning once, 5-7 minutes. Remove skillet from heat, and brush **reserved marinade** over chops, letting it melt to create a thin sauce.



3. Prep ingredients

Roughly chop **peanuts**. Trim ends from **scallions**, then thinly slice. Trim ends from **cucumber**, then halve lengthwise and thinly slice into half moons. Trim ends from **radishes**, then thinly slice (cut in half if radishes are large).



6. Finish salad & serve

Add **spinach, all but 2 tablespoons scallions, and 1 tablespoon oil** to bowl with **pickled vegetables**. Toss to combine. Spoon onto plates and top with **chopped peanuts**. Thinly slice **pork**. Serve **pork** with **sauce** spooned overtop and garnish with **reserved scallions** and with **salad** alongside. Enjoy!