



## Miso-Sriracha Pork Chops

with Sushi Rice and Kale



20-30min



4 Servings

Multi-tasking ingredients are a cook's best friend, and in this case, we offer up a genius marinade for pork chops that also acts as a finishing sauce before serving. The deeply savory miso paste, subtle spice of the sriracha, and creamy mayo are a near-perfect trifecta for pork. Wilted, garlicky kale, sticky sushi rice, and a final touch of crunchy, salted peanuts make this dish a winner. Cook...



## What we send

- sriracha
- garlic
- boneless pork chops
- kale
- sushi rice
- rice vinegar

## What you need

- kosher salt & ground pepper
- sugar

## Tools

- fine-mesh sieve
- large skillet
- small saucepan

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 839.0kcal, Fat 51.0g, Proteins 43.0g, Carbs 50.5g



### 1. Make marinade

Preheat oven to 225°F. Peel and finely chop or grate **3 large garlic cloves**. In a small bowl, combine **miso, all of the Sriracha and mayonnaise, 2/3 of the chopped garlic, 3 tablespoons of the vinegar, 1/4 cup neutral oil, and a pinch of sugar**.



### 2. Marinate pork

Pat **pork chops** dry and trim any excess fat to 1/4-inch; pound to an even thickness, if necessary. Transfer to a plate. Spread **1/2 cup of the marinade** all over the pork and let marinate until step 5. Reserve **remaining marinade** for step 6.



### 3. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Drain and transfer to a small saucepan. Add **1 1/4 cups water** and **3/4 teaspoon salt** and bring to a boil. Cover, reduce heat to low, and cook until rice is tender and water is absorbed, about 15 minutes. Keep covered off heat.



### 4. Prep kale & peanuts

Strip **kale leaves** from stems, discard stems and coarsely chop leaves. Coarsely chop **peanuts**.



### 5. Cook pork

Heat **2 teaspoons oil** in a large skillet over medium. Scrape off and discard marinade from **pork chops** and pat dry. Add to skillet, cook, turning once, until browned in spots and just cooked through, 5-7 minutes. Transfer pork to a baking sheet or heatproof plate; place in oven to keep warm. Pour off any excess fat from skillet then wipe clean for step 6.



### 6. Cook greens & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Add **kale** in large handfuls, allow leaves to wilt before adding more; cook until all is wilted, about 4 minutes. Add **remaining garlic** and **a pinch each salt and pepper**; cook 1 minute, tossing. Add **remaining vinegar**. Fluff **rice**; serve with **pork chops** and **kale**. Top with **reserved marinade** and **peanuts**. Enjoy!