



Vietnamese Pork Chop

with Rice Noodle Salad & Veggies



20-30min



2 Servings

Vietnamese cuisine is known for balancing the five distinct taste fundamentals: spicy, savory, sweet, sour, and bitter. They come together in perfect harmony to create a vibrant (and uber flavorful) dish.

What we send

- boneless pork chops
- stir-fry rice noodles
- sugar snap peas
- fresh mint
- garlic
- fresh cilantro
- fresh jalapeño
- tamari in fish-shaped pod
- lime

What you need

- kosher salt & ground pepper
- sugar

Tools

- colander
- saucepan
- meat mallet (or heavy skillet)
- 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 690kcal, Fat 34g, Carbs 57g, Proteins 39g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Peel and finely chop **2 teaspoons garlic**. Trim ends from **pea pods**, then thinly slice on an angle. Thinly slice **jalapeño**. Pick **mint leaves** from stems, discarding stems. Coarsely chop **cilantro leaves and stems** together. Squeeze **2½ tablespoons lime juice** into a small bowl. Cut any remaining lime into wedges.



4. Boil noodles

Return water to a boil. Add **half of the noodles** (save rest for own use) and cook, stirring, until tender, about 6 minutes. Drain and rinse under cold running water. Shake off excess water, then cut noodles in half directly in the colander. Add noodles to bowl with **dressing**.



2. Marinate pork

Pat **pork** dry and trim any excess fat to ¼-inch. Pound pork to an even ¼-inch thickness. In a shallow bowl, combine **tamari**, **½ tablespoon of the lime juice**, **1 teaspoon of the garlic**, **1 teaspoon sugar**, and **½ teaspoon salt**. Add pork, turn to coat, and let sit until step 6.



5. Cook pea pods

Heat **1 tablespoon oil** in a medium skillet over high until shimmering. Add **pea pods** and **a pinch of salt** and cook until crisp-tender and charred in spots, about 2 minutes. Add pea pods to bowl with **noodles** and toss to combine.



3. Make dressing

In a medium bowl, combine **remaining lime juice and garlic**, **1 tablespoon sugar**, and **½ teaspoon salt**. Add **1 tablespoon of the sliced jalapeño** (or more depending on heat preference).



6. Cook pork & finish salad

Scrape **marinade** from **pork** and pat dry. Heat **1 tablespoon oil** in same skillet over medium-high. Add pork and cook, turning once, until charred in spots and cooked through, 5-6 minutes. Transfer to a board to rest. Slice pork, if desired. Add **mint** and **cilantro** to **salad**. Serve **pork** with **salad**, **remaining jalapeños**, and **any lime wedges** alongside. Enjoy!