

SKU1805 hero new

## Vietnamese Pork Chop

with Rice Noodle Salad & Veggies



20-30min



4 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

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

## What you need

- kosher salt & ground pepper
- sugar

## Tools

- colander
- meat mallet (or heavy skillet)
- pot
- 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 640kcal, Fat 30g, Carbs 54g, Proteins 39g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Peel and finely chop **3 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 **3½ tablespoons lime juice** into a small bowl. Cut any remaining lime into wedges.



### 4. Boil noodles

Return water to a boil. Add **noodles** and cook, stirring, until tender, about 6 minutes. Drain and rinse under cold water. Shake off excess water and 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 chops to an even ¼-inch thickness. In a shallow bowl or dish, combine **tamari**, **1 tablespoon of the lime juice**, **1½ teaspoons of the garlic**, **1½ teaspoons sugar**, and **½ teaspoon salt**. Add pork, turn to coat, and let sit until step 6.



### 5. Cook pea pods

Heat **1½ tablespoons oil** in a large 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**, **1½ tablespoons sugar**, and **1 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 **1½ tablespoons 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!