

LOW CARB

NO ADDED GLUTEN

Pan-Seared Thai Pork Chop

with Peanut Sauce & Crunchy Salad



20-30min



4 Servings

Thai-style peanut sauce is a super flavorful sauce that hits all the right notes—it is rich and creamy, slightly sweet and savory, and a little tangy. It's the perfect topping to tender seared pork chops and a crisp cucumber, red bell pepper, and romaine salad.

What we send

- chili garlic sauce ¹⁷
- cucumber
- salted peanuts ⁵
- shallot
- fresh ginger
- red bell pepper
- boneless pork chop
- peanut butter ⁵
- romaine heart

What you need

- apple cider vinegar
- kosher salt & ground pepper
- sugar

Tools

- skillet
- meat mallet (or heavy 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

Peanuts (5), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

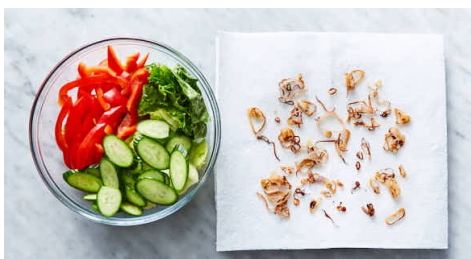
Nutrition per serving

Calories 770kcal, Fat 58g, Carbs 22g, Proteins 46g



1. Prep pork

Pat **pork chops** dry and trim any excess fat to ¼-inch, if necessary. Using a meat mallet or heavy skillet, pound pork chops to an even ¼-inch thickness. Rub pork chops with **oil** and season lightly with **salt** and **pepper**. Set aside until step 5.



4. Prep salad & shallots

In a large bowl, whisk together **1 tablespoon vinegar** and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Add **romaine**, **cucumbers**, and **peppers**, but don't toss. Heat **¼ cup oil** in a large skillet over medium-high until shimmering. Add **sliced shallots** and cook, stirring, until golden, 5-7 minutes. Use a slotted spoon to drain on paper towels.



2. Prep ingredients

Peel and finely chop **2 tablespoons ginger**. Peel and thinly slice **shallot**, then finely chop 2 tablespoons. Halve **pepper**, remove stem, core, and seeds, then cut into ¼-inch thick strips. Thinly slice **cucumber** (peel if desired). Quarter **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding end. Coarsely chop **peanuts**.



5. Sear pork chops

Pour **shallot oil** into a heatproof bowl. Heat **1 tablespoon of the shallot oil** in same skillet over medium-high until shimmering. Add **pork chops** and cook until browned on the bottom, about 3 minutes. Flip and cook just until pork chops are firm to the touch, 1-3 minutes more. Transfer to a plate.



3. Mix peanut sauce

In a small bowl, whisk together **chili sauce** (or less depending on heat preference), **all of the peanut butter**, **¾ cup water**, **1½ tablespoons sugar**, **3 tablespoons vinegar**, and **1 teaspoon salt** until smooth.



6. Finish & serve

Heat **ginger** and **chopped shallots** in same skillet over medium; cook, stirring, until fragrant, about 1 minute. Add **sauce** and cook, scraping up browned bits, until slightly thickened, 2-3 minutes. Toss **salad** and transfer to plates. Add **pork chops** to plates. Drizzle all over with **peanut sauce** and sprinkle **chopped peanuts** and **fried shallots** on top. Enjoy!