



Salt & Pepper Pork Chops

with Thai Salad & Fried Peanuts



20-30min



4 Servings

We kicked up salt and pepper pork by using succulent pork loin chops. The colorful salad that accompanies is filled with flavor thanks to a Thai red curry dressing that's drizzled over a cooling combination of crisp romaine, shredded carrots, and crunchy cucumbers. A scattering of salted, chopped peanuts takes this whole dish to the next level.

What we send

- boneless pork chops
- carrots
- shallot
- limes
- cucumbers
- romaine hearts

What you need

- kosher salt & ground pepper
- sugar

Tools

- box grater
- large 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 680.0kcal, Fat 47.5g, Proteins 44.0g, Carbs 27.5g



1. Prep ingredients

Peel and thinly slice **all of the shallot** crosswise, separating into rings. Coarsely chop **peanuts**. Squeeze **3 tablespoons lime juice** into a large bowl. Scrub **carrots**, then trim ends and coarsely grate on the large holes of a box grater.



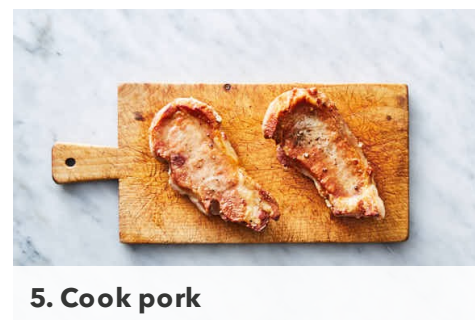
4. Prep pork

Trim any excess fat from **pork chops** to ¼-inch, if necessary. Pat pork dry, then pound to an even thickness, if necessary. Season all over with **1 teaspoon each salt and pepper**, pressing gently with your hands to help the seasoning adhere.



2. Make curry dressing

To the large bowl with **lime juice**, add **curry paste**, **2 tablespoons water**, **1 tablespoon sugar**, and **½ teaspoon each salt and pepper**. Whisk in **¼ cup oil**. Reserve 2 tablespoons of the dressing in a small bowl for step 6. Add **carrots** to large bowl with remaining dressing. Season to taste with **salt** and **pepper**. Let stand at room temperature until step 6.



5. Cook pork

Heat **2 tablespoons oil** in reserved skillet over medium-high. Add **pork chops** to skillet, in batches if necessary. Cook until deep golden-brown on one side, about 3 minutes. Flip, and cook until browned on the other side, 2-3 minutes. Transfer to a cutting board.



3. Fry shallots & peanuts

Heat **¼ cup oil** in a large skillet over medium-high until shimmering. Add **shallots** and cook until beginning to brown, stirring, 3-5 minutes. Add **peanuts** and cook until just toasted, about 1 minute. Using a slotted spoon, transfer peanuts and shallots to a paper towel-lined plate. Season with **salt**. Wipe out skillet and reserve for step 5.



6. Finish & serve

Thinly slice **romaine** and **cucumbers** (peel if desired) crosswise, discarding ends. To large bowl with **carrots**, add **romaine**, **cucumbers**, and **half of each of the fried shallots and peanuts**. Transfer **pork** to plates, and drizzle with **reserved dressing**. Serve **pork** with **salad** alongside and garnish with **remaining shallots and peanuts**. Enjoy!