



## Salt & Pepper Pork Chops

with Thai Salad & Fried Peanuts



20-30min



2 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

- cucumber
- romaine heart
- boneless pork chops
- shallot
- lime
- carrots
- 6
- 5

## What you need

- kosher salt & ground pepper
- sugar

## Tools

- box grater
- medium skillet

## Allergens

Peanuts (5), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830kcal, Fat 62g, Carbs 21g, Protein 46g



### 1. Prep ingredients

Peel and thinly slice **half of the shallot** crosswise, separating into rings. Coarsely chop **peanuts**. Squeeze **1½ tablespoons lime juice** into a large bowl. Scrub **carrot**, then trim ends and coarsely grate on the large holes of a box grater.



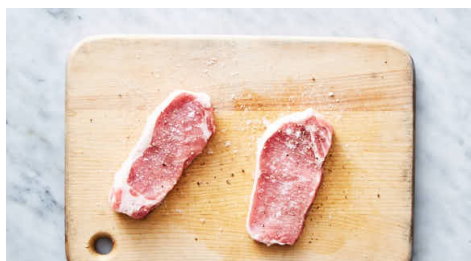
### 2. Make curry dressing

To the large bowl with **lime juice**, add **curry paste**, **1 tablespoon water**, **1½ teaspoons sugar**, and **¼ teaspoon each salt and pepper**. Whisk in **3 tablespoons oil**. Reserve 1 tablespoon 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.



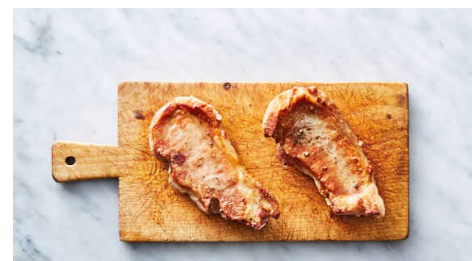
### 3. Fry shallots & peanuts

Heat **¼ cup oil** in a medium skillet over medium-high until shimmering. Add **shallots** and cook until beginning to brown, stirring, 2-3 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.



### 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 **½ teaspoon each salt and pepper**, pressing gently with your hands to help the seasoning adhere.



### 5. Cook pork

Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **pork chops** to skillet and cook until deep golden-brown on one side, about 3 minutes. Flip, and cook until browned on the other side, about 2 minutes. Transfer to a cutting board.



### 6. Finish & serve

Thinly slice **romaine** and **cucumber** (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!