



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 ⁶
- lime

What you need

- kosher salt & ground pepper
- sugar

Tools

- colander
- saucepan
- meat mallet (or heavy skillet)
- skillet

Allergens

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

Nutrition per serving

Calories 690kcal, Fat 34g, Carbs 57g, Protein 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!