



Grilled Ginger-Soy Pork Chops

with Bok Choy & Sushi Rice



20-30min



2 Servings

We've borrowed this recipe from the "Martha Stewart Grilling" cookbook. If you don't have a grill or grill pan, heat 1 tablespoon oil in a skillet over medium-high. Add pork chops and cook until browned on the bottom, about 3 minutes. Flip and cook just until pork is firm to the touch and the internal temperature reaches 140°F, 1-3 minutes more.

What we send

- bone-in pork chops
- sushi rice
- baby bok choy
- honey
- tamari in fish-shaped pods ⁶
- fresh ginger
- toasted sesame oil ¹¹
- nori komi furikake ¹¹

What you need

- kosher salt & ground pepper
- white wine vinegar ¹⁷

Tools

- fine-mesh sieve
- microplane or grater
- saucepan

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

Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

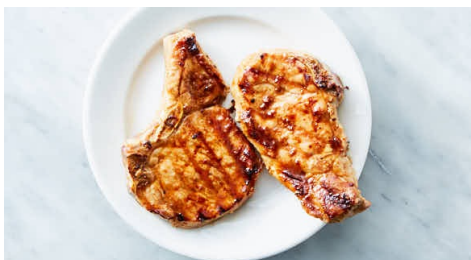
Nutrition per serving

Calories 700kcal, Fat 34g, Carbs 54g, Proteins 43g



1. Cook rice

Light a grill to high, if using. Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1 cup water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Cover to keep warm until ready to serve.



4. Glaze pork

Brush **pork** with sauce and grill until glaze caramelizes, about 30 seconds per side. Transfer pork to a platter and allow to rest for 5 minutes.



2. Make sauce

While **rice** cooks, peel and finely grate **1 teaspoon ginger**. In a small bowl, whisk together **honey**, **tamari**, and grated ginger.



5. Cook bok choy

While **pork** grills, halve or quarter **bok choy**, lengthwise, depending on size. Rub all over with **1 tablespoon oil** and season with **salt** and **pepper**. Add bok choy to grill or grill pan, and cook until lightly charred and crisp-tender, 2-3 minutes per side.



3. Grill pork

Heat a grill pan over high, if using. Pat **pork** dry, then season all over with **salt** and **several grinds of pepper**. Lightly **oil** grill grates. Reduce grill or grill pan heat to medium-high, add pork, and cook until slightly charred and medium (or until an instant thermometer registers 140°F), 5-6 minutes per side.



6. Finish & serve

Stir **1 teaspoon vinegar** and **all of the furikake** into rice. Serve **rice** topped with **ginger-soy pork chops** and **bok choy**. Drizzle **bok choy** with **1-2 teaspoons of the sesame oil**. Enjoy!