



Soy-Glazed Ribeye Pork Chop

with Peanut Chili Crisp & Sweet Pepper Rice



30-40min



2 Servings

The crunchy, spicy, flavor-packed condiment known as chili crisp has taken the world by storm—and it couldn't be easier. Peanuts, sesame seeds, gochugaru flakes, scallions and garlic sizzle in hot oil to perfectly complement kecap manis-glazed ribeye pork chop and jasmine rice that we cook with sweet bell peppers. Flavor and texture abound in this modern classic with an Asian twist.

What we send

- 1 bell pepper
- 5 oz jasmine rice
- 12 oz pkg ribeye pork chop
- 2 scallions
- 1 oz salted peanuts ⁵
- 1 lime
- ¼ oz pkt toasted sesame seeds ¹¹
- ¼ oz gochugaru flakes
- 1.8 oz kecap manis ^{1,6}

What you need

- kosher salt & ground pepper
- garlic
- ¼ c neutral oil
- sugar

Tools

- small saucepan
- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

Wheat (1), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 970kcal, Fat 49g, Carbs 84g, Protein 47g



1. Cook rice

Halve **pepper**, discard stem and seeds, and coarsely chop.

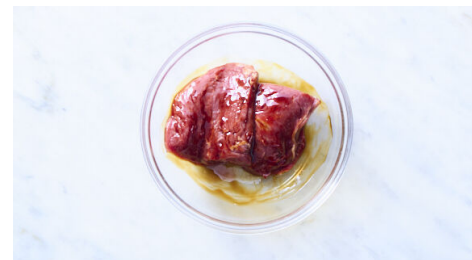
In a small saucepan, combine **rice**, **chopped peppers**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



4. Make peanut chili crisp

Heat **¼ cup oil** in a medium heavy skillet (preferably cast-iron) over medium-high until shimmering.

To bowl with **lime juice**, add **scallion light greens**, **peanuts**, **grated garlic**, **sesame seeds**, **gochugaru flakes** (use less if desired), and **½ teaspoon sugar**. Pour **hot oil** over top; stir to combine and set aside for serving. Return skillet to stove.



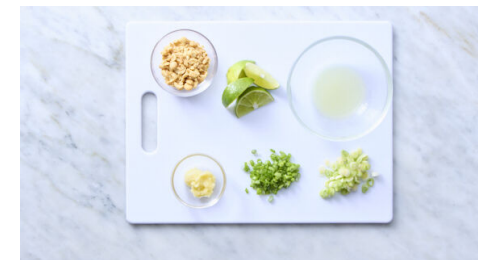
2. Marinate pork

Transfer **pork** to a medium bowl. Drizzle with **half of the kecap manis sauce** and season with **a pinch each of salt and pepper**; turn to coat in sauce. Set aside to marinate.



5. PORK VARIATION

Heat same skillet over medium-high. Add **pork** and cook until lightly charred and cooked through, 3-4 minutes per side. During the last 2-3 minutes of cooking, brush with **remaining kecap manis sauce**, flipping once or twice, until caramelized and sticky. Set aside to rest.



3. Prep ingredients

Finely grate **2 teaspoons garlic**. Trim **scallions** and slice very thin, keeping light and dark greens separate. Coarsely chop **peanuts**. Squeeze **1 tablespoon lime juice** into a medium heatproof bowl; cut any **remaining lime** into wedges.



6. Finish & serve

Season **peanut chili mixture** to taste with **salt and pepper**.

Serve **pork** alongside **red pepper crispy rice**, with **peanut chili crisp** spooned over top. Garnish with **scallion dark greens** and serve with **any lime wedges** for squeezing over top. Enjoy!