

# DINNERLY



## Low-Cal Thai Lemongrass Grilled Pork Chop

with Cucumber-Peanut Salad



20-30min



2 Servings

Consider spices the ultimate glow up in the kitchen—the right seasoning can completely transform a simple meal into an applause-worthy dinner. The star of this meal is Thai lemongrass spice, a unique blend that adds major flavor to grilled pork chops. Throw in a pile of fluffy jasmine rice and a zesty cucumber-peanut salad and you're in business. No grill? See cooking tip. We've got you covered!

## WHAT WE SEND

- 5 oz jasmine rice
- 1 cucumber
- 1 lime
- 1 oz salted peanuts <sup>5</sup>
- ¼ oz fresh cilantro
- ¼ oz Thai lemongrass spice <sup>1,6,11</sup>
- 12 oz pkg ribeye pork chop

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- distilled white vinegar (or apple cider vinegar)
- sugar

## TOOLS

- small saucepan
- grill or grill pan
- meat mallet (or rolling pin)
- microwave

## COOKING TIP

Cook pork in an oiled skillet over medium-high until cooked through, 3–4 minutes per side.

## 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 790kcal, Fat 32g, Carbs 75g, Protein 45g



### 1. Cook rice

To a small saucepan, add **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

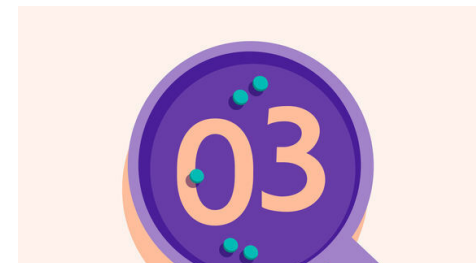


### 2. Prep ingredients

Preheat a grill or grill pan over high.

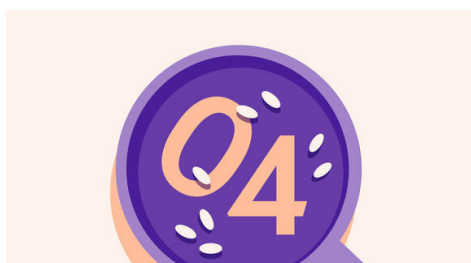
Peel **cucumber**, if desired. Halve lengthwise, then thinly slice into half moons. Cut **lime** into 6 wedges. Using a mallet or rolling pin, crush **peanuts** in bag. Pick **cilantro leaves** from **stems**; thinly slice stems.

Pat **pork** dry. Brush with **oil** and season all over with **salt** and **pepper**.



### 3. Make cucumber salad

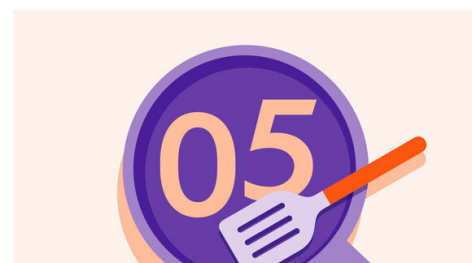
In medium microwave-safe bowl, combine **2 tablespoons water**, **2 teaspoons each of vinegar and sugar**, and **½ teaspoon salt**. Microwave until sugar and salt dissolve, about 30 seconds. Add **cucumbers**, **peanuts**, **juice from 2 lime wedges**, and **cilantro stems**; toss to coat.



### 4. Grill pork

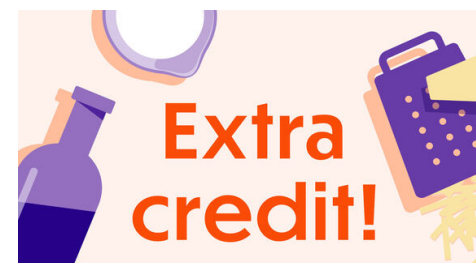
In a medium bowl, combine **Thai lemongrass spice** and **1½ tablespoons oil**.

Add **pork** to grill or grill pan and cook until lightly charred and cooked through, 3–4 minutes per side. Lightly brush all over with **lemongrass oil** and cook, turning, until fragrant and charred in spots, about 1 minute more. Transfer to bowl with lemongrass oil and toss to coat.



### 5. Serve

Serve **pork** with **rice** and **cucumber salad** alongside. Garnish with **cilantro leaves** and serve with **remaining lime wedges**. Enjoy!



### 6. Add some heat!

Add some spice to this dish by drizzling on Sriracha or sprinkling it with red pepper flakes.