



Fast! Grilled Hoisin Pork Chop

with Bo Bun Salad



ca. 20min



2 Servings

This classic Vietnamese rice noodle salad is full of bright and fresh flavors, but there's no need to fly across the world when all it takes is 20 minutes at home. We grill meaty pork chops with sweet and savory hoisin glaze, then lay it on delicate rice noodles along with crisp vegetables and a little heat. A tangy lime vinaigrette dresses the salad before we top it off with fresh cilantro and crunchy peanuts.

What we send

- 2 oz cellophane noodles
- 1 jalapeño chile
- 1 cucumber
- 1 carrot
- 1 lime
- 2 (½ oz) fish sauce ¹
- 2 oz hoisin sauce ^{2,3,4}
- 1 oz salted peanuts ⁵
- ¼ oz fresh cilantro
- 12 oz pkg ribeye pork chop

What you need

- sugar
- kosher salt & ground pepper
- neutral oil

Tools

- fine-mesh sieve
- vegetable peeler
- grill or grill pan
- microplane or grater

Allergens

Fish (1), Sesame (2), Soy (3), Wheat (4), Peanuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

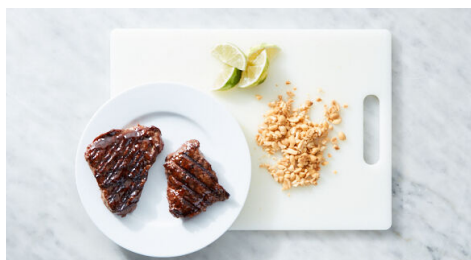
Calories 670kcal, Fat 22g, Carbs 74g, Protein 45g



1. Cook noodles

Soak **noodles** in a heatproof medium bowl filled with **boiling water** until tender, about 10 minutes. Drain in a fine-mesh sieve. Using kitchen shears, cut noodles into smaller pieces.

Meanwhile, thinly slice **half of the jalapeño** crosswise (or more, depending on heat preference). Use a vegetable peeler to shave **cucumber** and **carrot** lengthwise into ribbons (peel first, if desired).



4. Finish pork

Meanwhile, cut **remaining lime** into wedges. Use a mallet or rolling pin to crush **peanuts**.

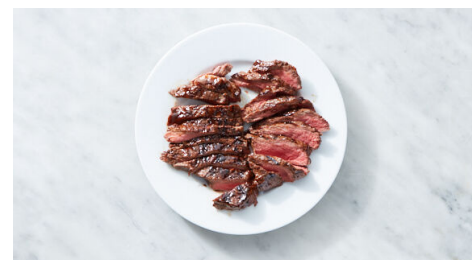
Brush **half of the remaining hoisin sauce** all over **pork chops** and cook, turning, until glaze is charred in spots, about 1 minute more.



2. Prep ingredients

Preheat a grill or grill pan over medium-high heat. Finely grate **lime zest** into a medium bowl. Squeeze juice from **half of the lime** into bowl with zest. Add **all of the fish sauce**, **1 tablespoon sugar**, and **1 teaspoon hoisin sauce**.

Add **jalapeños**, **carrots**, **cucumbers**, and **noodles** to bowl with sauce and toss to coat. Season to taste with **salt** and **pepper**.



5. Finish

Thinly slice **pork chops**, if desired. Drizzle with some of the **remaining hoisin sauce**.

Serve **pork** with **noodle salad** alongside. Top with **cilantro sprigs** and **peanuts**. Serve **lime wedges** alongside for squeezing over top.



3. Cook pork

Pat **pork chops** dry, then rub lightly with **oil** and season all over with **salt** and **pepper**.

Add to grill or grill pan and cook until browned and reaches 145°F internally, 3-4 minutes per side (or longer for desired doneness).



6. Serve

Enjoy!