



Pork Chops & Brussels Sprouts

with Fish Sauce-Lime Dressing



20-30min



2 Servings

A quick marinade of garlic, sugar, lime and fish sauce infuses the pork chops with incredible flavor. The sugar in the marinade will caramelize in the pan, so don't worry if the pan starts to brown deeply—it's just a sign of a great sear. Because we love #smartcooking techniques, the marinade does double duty as a dressing for warm Brussels sprouts and crisp Daikon radish. Cook, relax, and enjo...

What we send

- 1 Fresno chile
- 1 lime
- 1 oz rice vinegar
- 1 daikon radish
- ¼ oz fresh mint
- garlic
- ½ lb Brussels sprouts
- 2 (½ oz) fish sauce ⁴
- 12 oz pkg pork cutlets
- ¼ oz Thai lemongrass spice ^{1,6,11}

What you need

- coarse salt
- freshly ground pepper
- sugar

Tools

- large skillet
- rimmed baking sheet

Allergens

Wheat (1), Fish (4), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 28g, Carbs 20g, Protein 55g



1. Make dressing

Preheat oven to 425°F with a rack in the lower third. Finely chop 2 cloves of garlic. In a medium bowl, combine half of the fish sauce, chopped garlic, lemongrass spice, 1 tablespoon of oil, and 2 tablespoons of sugar. Pat pork cutlets dry, then toss with fish sauce marinade. Set aside to marinate while prepping remaining ingredients.



4. Prep daikon and mint

While **Brussels sprouts** roast, peel and thinly slice **daikon** into rounds (cut in half lengthwise first if thick). Thinly slice 1/2 to all of the chile (depending on heat preference). Pick **mint leaves** from stems. Zest half of the lime, then juice the full lime. Grate ¼ teaspoon garlic. In a medium bowl, combine remaining fish sauce, lime zest and juice, and grated garlic.



2. Roast Brussels sprouts

Meanwhile, trim bottom ends from **Brussels sprouts** then cut in half. Toss Brussels sprouts and any loose outer leaves with 2 tablespoons **oil** on a rimmed baking sheet. Roast on lower rack until tender and leaves are golden, 15-20 minutes.



5. Sear pork

Heat 1 tablespoon **oil** in a large skillet over high heat. Add pork and cook, pressing down occasionally with the back of a spatula to ensure even browning, until well browned and cooked through, 1-2 minutes per side.



3. Prep daikon and mint

While **Brussels sprouts** roast, peel and thinly slice **daikon** into rounds (cut in half lengthwise first if thick). Pick **mint leaves** from stems.



6. Finish Brussels sprouts

In a medium bowl, toss **Brussels sprouts**, sliced chiles, **daikon**, and **mint leaves** with fish sauce lime dressing. Serve alongside pork cutlets.