



## Pork Cutlets & Brussels Sprouts

with Fish Sauce-Lime Dressing



20-30min



2 Servings



## What we send

- 1 Fresno chile
- 1 lime
- 1 daikon radish
- ¼ oz fresh mint
- garlic
- ½ lb Brussels sprouts
- 2 (½ oz) fish sauce <sup>4</sup>
- 12 oz pkg pork cutlets
- ¼ oz Thai lemongrass spice <sub>1,6,11</sub>

## What you need

- coarse salt
- freshly ground pepper
- sugar
- neutral oil

## 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.

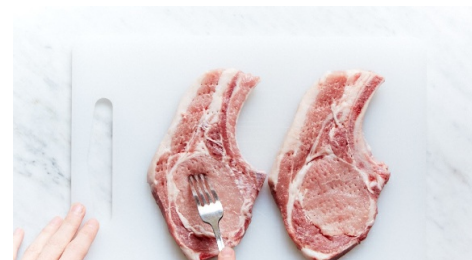
## Nutrition per serving

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



### 1. Marinate pork cutlets

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 mixture. Set aside to marinate while prepping remaining ingredients.



### 2. Roast Brussels sprouts

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



### 3. Prep daikon and mint

While **Brussels sprouts** roast, peel and thinly slice **daikon** into rounds (cut in half lengthwise first if thick). Thinly slice ½ 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.



### 4. Prep daikon and mint

Heat 1 tablespoon **oil** in a large nonstick 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.



### 5. 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.



### 6.