

MARLEY SPOON



Ginger-Miso Pork Cutlets & Sesame Herb Salad

with Spinach



20-30min



2 Servings

Classic Japanese flavors work their magic to create this deeply flavorful dish. We cook rice with a dash of ramen base for an irresistibly savory kick, while a scallion and cilantro salad comes alive with sesame oil and toasted sesame seeds. Finally, an umami-rich concoction of miso paste, fresh ginger, and garlic combines with the pork resting juices to create a savory sauce for the cutlets.

What we send

- 5 oz jasmine rice
- 1½ oz pork ramen base ^{2,3}
- 2 scallions
- ¼ oz fresh cilantro
- 1 oz fresh ginger
- garlic
- 0.63 oz miso paste ²
- ¼ oz pkt toasted sesame seeds ⁴
- ½ oz toasted sesame oil ⁴
- 5 oz baby spinach
- 12 oz pkg pork cutlets

What you need

- kosher salt & ground pepper
- sugar
- apple cider vinegar
- neutral oil
- butter ¹

Tools

- small saucepan
- microplane or grater
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 33g, Carbs 65g, Protein 42g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **1 tablespoon ramen base**; bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve. Season to taste with **salt**.



4. Cook spinach

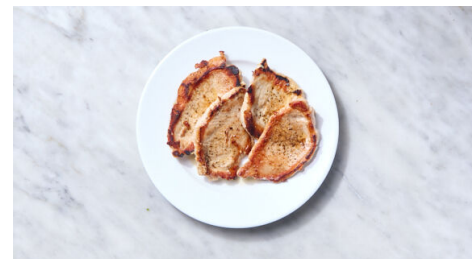
Heat **2 teaspoons neutral oil** in a medium nonstick skillet over medium high. Add **spinach** and **remaining garlic**; season with **a pinch each of salt and pepper**. Cook, stirring spinach as it wilts, until spinach is cooked. Transfer to a bowl and cover to keep warm.



2. Prep ingredients

Meanwhile, thinly slice **scallions**. Coarsely chop **cilantro leaves** and finely chop **stems**. Finely grate **1 teaspoon ginger** and **½ teaspoon garlic**, keeping separate.

In a small bowl, whisk to combine **ginger**, **half of the garlic**, **¼ cup water**, **1½ teaspoons miso paste**, and **½ teaspoon sugar**.



5. Cook pork

Pat **pork** dry and season with **salt** and **pepper**.

Heat **1 tablespoon neutral oil** in same nonstick skillet over medium high. Add pork and cook until browned and cooked through, 2-4 minutes per side. Transfer to a plate and reduce skillet heat to medium.



3. Make herb salad

In a small bowl combine **scallions**, **cilantro**, **toasted sesame seeds**, **1 teaspoon toasted sesame oil**, **½ teaspoon vinegar**, and **a pinch each of salt and pepper**. Toss until herbs are evenly coated.



6. Make sauce & serve

Add **miso sauce** and **any pork resting juices** to skillet. Cook until sauce is reduced by ⅓, 1-2 minutes. Remove from heat and swirl in **1 tablespoon butter**. Season to taste with **salt** and **pepper**.

Transfer **rice**, **spinach**, and **pork** to plates. Spoon **pan sauce** over **pork** and top with **sesame herb salad**. Enjoy!