



Miso-Sriracha Pork Chops

with Sushi Rice and Kale



20-30min



2 Servings

Multi-tasking ingredients are a cook's best friend, and in this case, we offer up a genius marinade for pork chops that also acts as a finishing sauce before serving. The deeply savory miso paste, subtle spice of the Sriracha, and creamy mayo are a perfect trifecta for pork. Wilted, garlicky kale, sticky sushi rice, and a final touch of crunchy, salted peanuts make this dish a winner.

What we send

- garlic
- 0.63 oz miso paste ¹
- 2 pkts Sriracha
- 2 oz mayonnaise ^{2,1}
- 1 oz rice vinegar
- 12 oz pkg ribeye pork chop
- 5 oz sushi rice
- 1 oz salted peanuts ³
- 1 bunch curly kale

What you need

- neutral oil
- sugar
- kosher salt & ground pepper

Tools

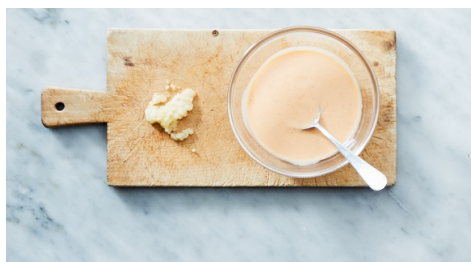
- fine-mesh sieve
- small saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 920kcal, Fat 44g, Carbs 74g, Protein 49g



1. Make marinade

Preheat oven to 225°F. Finely chop or grate **2 large garlic cloves**.

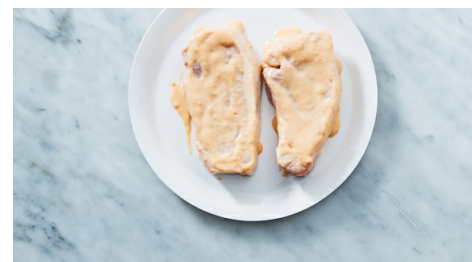
In a small bowl, combine **miso**, **all of the Sriracha and mayonnaise**, **half of the chopped garlic**, **2 tablespoons neutral oil**, **1 ½ tablespoons rice vinegar**, and a **pinch of sugar**.



4. Prep peanuts & kale

Coarsely chop **peanuts**.

Strip **kale leaves** from stems, discard stems and coarsely chop leaves.



2. Marinate pork

Pat **pork chops** dry. Trim any excess fat and pound to an even thickness, if desired; transfer to a plate.

Spread **3 tablespoons of the marinade** all over **pork** and let marinate until step 5. Reserve **remaining marinade** for step 6.



5. Cook pork

Heat **1 teaspoon oil** in a medium skillet over medium. Scrape off and discard marinade from **pork chops** and pat dry. Add to skillet, and cook, turning once, until browned in spots and just cooked through, 5-7 minutes. Transfer pork to a baking sheet or heatproof plate; place in oven to keep warm. Pour off any excess fat from skillet then wipe clean for step 6.



3. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Drain and transfer to a small saucepan. Add **1 cup water** and **½ teaspoon salt** and bring to a boil. Cover, reduce heat to low, and cook until rice is tender and water is absorbed, about 15 minutes. Keep covered off heat.



6. Cook greens & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Add **kale** in large handfuls (allow leaves to wilt before adding more). Cook until all is wilted, 2 minutes. Add **remaining garlic** and a **pinch each salt and pepper**; cook, stirring, 1 minute. Stir in **remaining vinegar**.

Fluff **rice**; serve with **pork** and **kale**. Top with **reserved marinade** and **peanuts**. Enjoy!