

MARLEY SPOON



Fast! Baharat Spiced Pork Chop

with Bok Choy & Radish Salad



ca. 20min



2 Servings

The centerpiece of this meal might be a hearty pork chop, but the herb garnish topper—radishes, scallions, and red rings of fruity and spicy Fresno chile—keeps everything light and bright. The baharat spice rub adds a deep flavor note that'll give your taste buds the idea that this has been cooking for a whole lot more than 20 minutes!

What we send

- ¼ oz baharat spice blend ¹¹
- 12 oz pkg ribeye pork chop
- ½ lb baby bok choy
- 1 bag radishes
- ¼ oz fresh cilantro
- 1 lime
- 1 Fresno chile
- 2 scallions

What you need

- kosher salt & ground pepper
- sugar
- ¼ c + 2 tablespoons neutral oil

Tools

- medium skillet

Allergens

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 36g, Carbs 13g, Protein 40g



1. Season pork chops

In a small bowl, combine **1 teaspoon baharat** (save rest for own use), **½ teaspoon salt**, and **a few grinds of pepper**.

Pat **pork chops** dry and trim any excess fat to ¼-inch thickness; season all over with **spice rub**. Set aside until step 5.



4. Dress salad

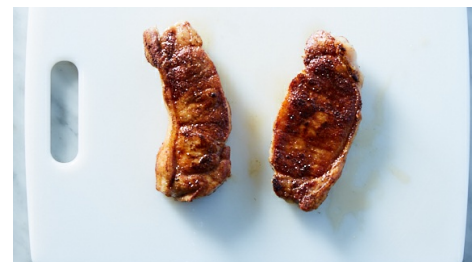
Add **bok choy**, **radishes**, and **cilantro stems** to dressing. Season to taste with **salt** and **pepper**, and toss to coat.



2. Prep vegetables

Halve **bok choy** lengthwise and rinse under cold water to remove grit; dry well. Cut into ¼-inch pieces on a diagonal.

Trim ends from **radishes**, then thinly slice. Pick **cilantro leaves** from **stems**; finely chop stems and set aside whole leaves for garnish.



5. Sear pork chops

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork chops** and cook until browned and cooked through, 3-4 minutes per side.



3. Make dressing

Squeeze **2 tablespoons lime juice** into a large bowl. Whisk in **1 ½ teaspoons sugar** and **2 tablespoons oil**, season to taste with **salt** and **pepper**.



6. Make herb garnish

Meanwhile, thinly slice **2 tablespoons Fresno chile**. Trim ends from **scallions**, then thinly slice on a diagonal. Combine **cilantro leaves**, **sliced Fresno chile**, and **scallions** in a small bowl and toss to combine.

Serve **pork chops** topped with **herb garnish**, with **bok choy and radish salad** alongside. Enjoy!