

# DINNERLY

## Savers:

Vietnamese Lemongrass Pork Chops



30min



2 Servings

### WHAT WE SEND

- 12 oz pkg pork cutlets
- ½ oz fish sauce <sup>1</sup>
- ¼ oz Thai lemongrass spice <sup>2,3,4</sup>
- ½ oz tamari soy sauce <sup>4</sup>
- ½ oz honey

### WHAT YOU NEED

- garlic
- sugar
- neutral oil

### TOOLS

- large nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 0kcal



#### 1. Marinate pork

In a medium bowl, whisk together lemongrass spice, fish sauce, tamari, honey, 2 tablespoons sugar, and 1 tablespoon oil. Pat pork dry; add to marinade and mix well until evenly coated. Proceed with recipe or marinate refrigerated for up to 12 hours.



#### 2. Cook pork

In a large nonstick skillet, heat 1 teaspoon oil over high heat until lightly smoking. Add pork and cook, pressing occasionally with a spatula for even browning, until pork is deeply browned and charred in spots and just cooked through, 2–3 minutes per side. Transfer to a plate. Enjoy!



#### 3.



#### 4.



#### 5.



#### 6.