



Vietnamese Lemongrass Pork Chops & Nuoc Cham

Quick & Easy Protein!



30min



2 Servings

We could eat these pork chops any time of day (and we intend to). Pair with a scoop of rice and a side salad or roasted veggie if desired, or add a fried egg and enjoy for breakfast!

What we send

- garlic
- 1 Fresno chile
- ¼ oz Thai lemongrass spice^{2,3,4}
- ½ oz tamari soy sauce³
- 2 (½ oz) fish sauce¹
- 2 oz dark brown sugar
- 12 oz pkg pork cutlets
- 1 lime

What you need

- neutral oil

Tools

- large nonstick skillet

Allergens

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

Nutrition per serving

Calories 420kcal, Fat 34g, Carbs 30g, Protein 37g



STEP

1

1. Prep ingredients

Finely chop **2 large garlic cloves**; set aside **1 teaspoon of the chopped garlic** for step 3. Halve **chile** lengthwise and remove seeds and pith; finely chop 1 teaspoon (save rest for own use).



STEP

2

2. Marinate pork

In a medium bowl, whisk together **lemongrass spice, tamari, remaining garlic, half of the fish sauce, 3 tablespoons brown sugar**, and **1 tablespoon oil** until sugar is dissolved. Pat **pork** dry; add to **marinade** and mix well until evenly coated. Proceed with recipe, or marinate, refrigerated, for up to 12 hours.



STEP

3

3. Mix sauce

In a small bowl, stir together **1 tablespoon brown sugar** and **3 tablespoons hot water** until sugar is dissolved. Stir in **chopped chile, reserved garlic, remaining fish sauce**, and **1 tablespoon lime juice**. Set aside until ready to serve.



STEP

4

4. Cook pork

In a large nonstick skillet, heat **1 teaspoon oil** over high 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.



STEP

5

5. Serve

Serve **pork** with **dipping sauce** on the side. Enjoy!



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