



FAST

LOW CARB

Pan-Seared Thai Pork Chops

with Peanut Sauce & Crunchy Salad



20-30min



2 Servings

Super flavorful Thai-style peanut sauce that hits all the right notes—it is rich and creamy, slightly sweet and savory, and highly versatile. Here, it pairs perfectly with these quick-cooking, juicy pork chops, paired with a refreshing, crisp romaine salad. The plate is finished with frizzled shallots and coarsely chopped peanuts.

What we send

- 12 oz pkg boneless pork chops
- 1 oz fresh ginger
- 1 shallot
- 1 bell pepper
- 1 romaine heart
- 1 oz salted peanuts ⁵
- 1½ oz pkt peanut butter ⁵
- 1 pkt chili garlic sauce ¹⁷

What you need

- neutral oil, such as vegetable
- kosher salt & ground pepper
- sugar
- apple cider vinegar (or white wine vinegar)

Tools

- meat mallet (or heavy skillet)
- medium skillet

Allergens

Peanuts (5), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 69g, Carbs 33g, Protein 49g



1. Prep pork

Pat **pork chops** dry and trim any excess fat to ¼-inch, if necessary. Using a meat mallet or heavy skillet, pound chops to an even ¼-inch thickness. Rub pork chops with **oil** and season lightly with **salt** and **pepper**. Set aside until step 5.



2. Prep ingredients

Peel and finely chop **1 tablespoon ginger**. Peel and thinly slice **shallot**, then finely chop 1 tablespoon. Halve **pepper**, remove stem and seeds, then cut into ¼-inch wide strips. Thinly slice **cucumber** (peel, if desired). Quarter **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding end. Coarsely chop **peanuts**.



3. Mix peanut sauce

In a small bowl, whisk to combine **peanut butter**, **chili sauce** (or less depending on heat preference), **½ cup water**, **1 tablespoon sugar**, **2 tablespoons vinegar**, and **½ teaspoon salt** until smooth.



4. Prep salad & shallots

In a medium bowl, whisk together **1 teaspoon vinegar** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**. Add **romaine**, **cucumbers**, and **peppers**, but don't toss. Heat **¼ cup oil** in a medium skillet over medium-high until shimmering. Add **sliced shallots** and cook, stirring, until golden, 5–7 minutes. Use a slotted spoon to transfer to paper towels to drain.



5. Sear pork chops

Pour **shallot oil** into a heatproof bowl. Heat **1 tablespoon of the shallot oil** in same skillet over medium-high until shimmering. Add **pork chops** and cook until browned on the bottom, about 3 minutes. Flip and cook just until pork chops are firm to the touch, 1–3 minutes more. Transfer to a plate.



6. Finish & serve

Heat **ginger** and **chopped shallots** in same skillet over medium; cook, stirring, until fragrant, about 1 minute. Add **peanut sauce** and cook, scraping up browned bits, until slightly thickened, 2–3 minutes. Toss **salad** in bowl; transfer to plates. Add **pork chops** to plates. Drizzle all over with **sauce**, and sprinkle with **chopped peanuts** and **fried shallots** on top. Enjoy!