

DINNERLY



Vietnamese Pork Chops

Quick & Easy Protein!



30min



2 Servings

Morning, noon, or night, these pork chops hit just right. We've got you covered!

WHAT WE SEND

- ¼ oz Thai lemongrass spice^{2,3,4}
- ½ oz fish sauce¹
- ½ oz tamari soy sauce³
- ½ oz honey
- 12 oz pkg pork cutlets

WHAT YOU NEED

- sugar
- neutral oil

TOOLS

- large nonstick skillet

COOKING TIP

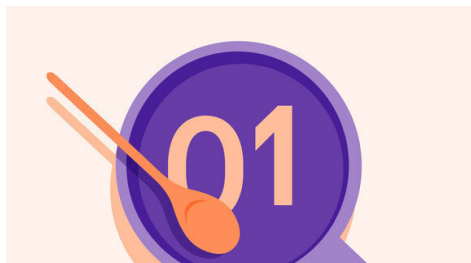
Serve with white rice and a crunchy cucumber salad to turn all of your pork chop dreams into your pork chop reality!

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

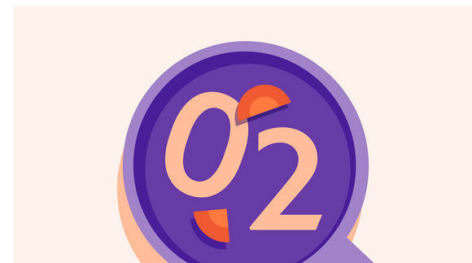
Calories 390kcal, Fat 27g, Carbs 22g, Protein 37g



1. Marinate pork

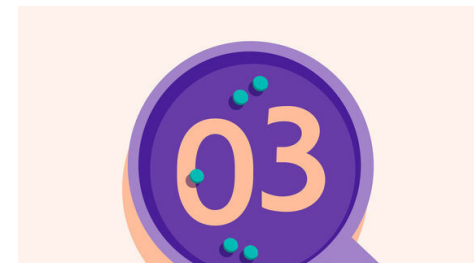
In a medium bowl, whisk together **lemongrass spice, fish sauce, tamari, honey, 2 tablespoons sugar, and 1 tablespoon oil.**

Pat **pork** dry; add to **marinade** and mix well until evenly coated. Proceed with recipe, or marinate in the refrigerator for up to 12 hours.



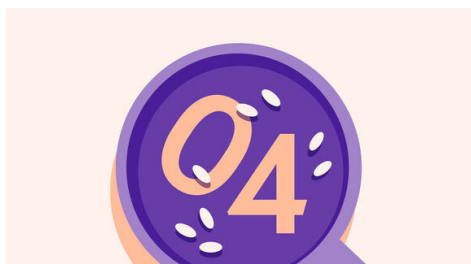
2. Cook pork

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.



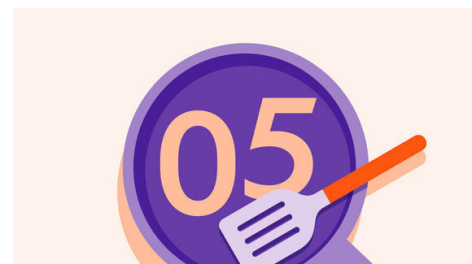
3. Serve

Transfer **pork chops** to a plate and slice, if desired. Enjoy!



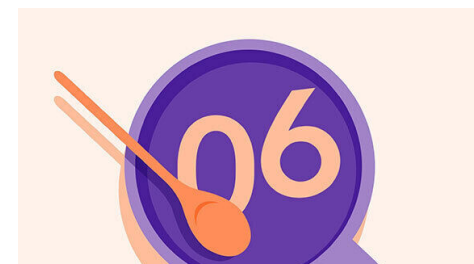
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!