



## Pork Chops & Brussels Sprouts

with Fish Sauce-Lime Dressing



20-30min



2 Servings

A quick marinade of garlic, sugar, lime and fish sauce infuses the pork chops with incredible flavor. The sugar in the marinade will caramelize in the pan, so don't worry if the pan starts to brown deeply—it's just a sign of a great sear. Because we love #smartcooking techniques, the marinade does double duty as a dressing for warm Brussels sprouts and crisp Daikon radish. Cook, relax, and enjo...



## What we send

- long red chili
- bone-in pork loin chops
- lime
- clove garlic
- Brussels sprouts
- rice vinegar
- daikon radish
- fresh mint

## What you need

- coarse salt
- freshly ground pepper
- sugar

## Tools

- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 585.0kcal, Fat 28.2g, Proteins 54.9g, Carbs 20.1g



### 1. Make dressing

Preheat oven to 425°F. Peel and grate **garlic**. Zest and juice **lime**. Thinly slice **1/2 to all the chile** (depending on heat preference). Combine **garlic, lime zest and juice, chile, fish sauce, rice vinegar**, 2 tablespoons **sugar**, and 2 tablespoons **water** in a shallow dish. Whisk to dissolve sugar. Transfer **1/4 cup of dressing** to a small bowl for the \_\_Brusse...



### 4. Prep daikon and mint

While **Brussels sprouts** roast, peel and thinly slice **daikon** into rounds (cut in half lengthwise first if thick). Pick **mint leaves** from stems.



### 2. Marinate pork chops

Pierce **pork chops** all over with a fork on both sides and place in a shallow dish with **remaining dressing**. Allow to marinate at room temperature, turning occasionally, about 20 minutes.



### 5. Sear pork chops

Heat 1 tablespoon **oil** in a large skillet over medium-high. Remove **pork** from **marinade**, pat dry and season with **salt** and **pepper**. Add to skillet and cook until deeply browned on both sides and just cooked through, about 3 minutes per side.



### 3. Roast Brussels sprouts

Meanwhile, trim bottom ends from **Brussels sprouts** then cut in half. Toss Brussels sprouts and any loose outer leaves with 2 tablespoons **oil** on a rimmed baking sheet. Roast until tender and leaves are golden, 15-20 minutes.



### 6. Finish Brussels sprouts

In a medium bowl, toss **Brussels sprouts, daikon**, and **mint leaves** with **reserved dressing** and serve alongside **pork chops**. Enjoy!