



# Smart Vietnamese-Style Marinated Pork Chops

with Fresh Salad and Shallots

Carb Smart

Calorie Smart

Spicy

Quick

25 Minutes



Issue with your meal?  
Scan the QR code to  
share your feedback.



**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Pork Chops, boneless



Double Pork Chops, boneless



Lemongrass



Soy Sauce



Garlic Puree



Spring Mix



Mini Cucumber



Roma Tomato



Sweet Chili Sauce



Rice Vinegar



Crispy Shallots



Cilantro

HELLO LEMONGRASS

A tall tropical grass with bright lemony notes!

## Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## Bust out

Medium bowl, measuring spoons, plastic wrap, rolling pin, large bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Double Pork Chops, boneless	680 g	1360 g
Lemongrass	1	2
Soy Sauce	1 tbsp	2 tbsp
Garlic Puree	½ tbsp	1 tbsp
Spring Mix	113 g	227 g
Mini Cucumber	66 g	132 g
Roma Tomato	95 g	190 g
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Crispy Shallots	14 g	28 g
Cilantro	7 g	14 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



### Make marinade

- Remove outer layer of **lemongrass**, then halve lengthwise.
- Place **lemongrass**, cut-side down, on a cutting board.
- Using the back of a spoon or a pot, forcefully hit **lemongrass** to crush, then chop very finely.
- Add **lemongrass**, **½ tbsp** (1 tbsp) **garlic puree** and **soy sauce** to a medium bowl, then whisk to combine.

4



### Cook pork chops

- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **pork**. Pan-fry until golden-brown and cooked through, 3-6 min per side.\*\*

2



### Prep pork chops

- Pat **pork chops** dry with paper towels.
- Place **each chop** on a cutting board and cover with plastic wrap.
- Using a rolling pin or heavy-bottomed pan, pound **each chop** until ½-inch thick.
- Season with **salt** and **pepper**, then add to medium bowl with **marinade**.

If you've opted for **double pork chops**, prepare and cook them in the same way the recipe instructs you to prepare and cook the regular portion of **pork chops**. Work in batches, if necessary.

5



### Finish and serve

- Slice **pork**.
- Add **tomatoes**, **cucumbers**, **cilantro** and **spring mix** to the large bowl with **dressing**, then toss to combine. Season with **salt** and **pepper**, to taste.
- Divide **salad** between bowls.
- Top with **pork**.
- Sprinkle **half the crispy shallots** over top (use all for 4 ppl).

3



### Prep salad

- Meanwhile, halve **cucumber** lengthwise, then cut into ¼-inch half-moons.
- Cut **tomato** into ¼-inch pieces.
- Roughly chop **cilantro**.
- Add **half the sweet chili sauce** (use all for 4 ppl), **vinegar** and **½ tbsp** (1 tbsp) **oil** to a large bowl. Whisk to combine.
- Set aside.



Issue with your meal?  
Scan the QR code to  
share your feedback.

Dinner Solved!