

HELLO Smart Vietnamese-Style Marinated Pork Chops with Fresh Salad and Crisqu Shallets

with Fresh Salad and Crispy Shallots

Smart Meal

Spicy

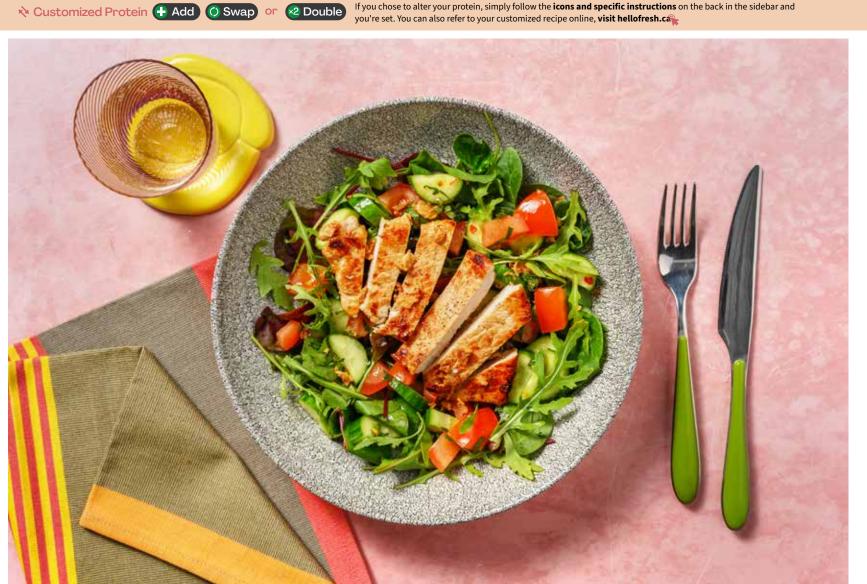
25 Minutes





Pork Tenderloin

340 g | 680 g





Pork Chops, boneless 340 g | 680 g



Lemongrass

1 2

Garlic Puree



Soy Sauce 1 tbsp | 2 tbsp







Spring Mix 113 g | 227 g



1 2





Tomato 1 | 2

Sweet Chili Sauce 2 tbsp | 4 tbsp



Seasoned Rice Vinegar 1tbsp 2tbsp



Crispy Shallots 14g | 28g



7 g | 14 g

Allengens 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. Cooking utensils | Large bowl, large non-stick pan, measuring spoons, medium bowl, paper towels, plastic wrap, rolling pin, whisk



Make marinade

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



Prep pork chops

O Swap | Pork Tenderloin

O Swap | Tofu

- 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 the bowl with marinade.



- Cut tomato into 1/4-inch pieces.
- Roughly chop mint.
- 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.



Prep salad

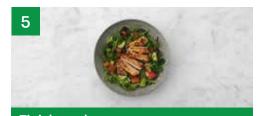
- Meanwhile, cut **cucumber** into ¼-inch half-moons.



Cook pork chops

🗘 Swap | Tofu

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



Finish and serve

O Swap | Tofu

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

Measurements within steps

1 tbsp 2 person

Ingredient

oil 4 person

2 | Prep pork

O Swap | Pork Tenderloin

If you've opted to get **pork tenderloin**, pat tenderloin dry with paper towels. Cut into into 4 (8) equal pieces. Place each piece on a cutting board and cover with plastic wrap. Using a rolling pin or heavy-bottomed pan, pound until 1/2-inch thick. Season with salt and pepper, then add to the bowl with **marinade**. Cook the same way as the pork chops.

2 Prep tofu

🗘 Swap | Tofu

If you've opted to get **tofu**, pat **tofu** dry with paper towels. Cut tofu in half parallel to the cutting board. (NOTE: You will have two square tofu steaks per block.) Using a fork, poke tofu all over. Season with salt and **pepper**, then add to the bowl with **marinade**.

4 | Cook tofu

O Swap | Tofu

When the pan is hot, add 1 tbsp (2 tbsp) oil, then **tofu**. Pan-fry until golden-brown, 3-6 min per side.

5 | Finish and serve



Slice **tofu** and serve in the same way as the pork chops.