



Smart Vietnamese-Style Marinated Pork Chops with Fresh Salad and Crispy Shallots

Smart Meal

Spicy

25 Minutes

Swap



Customized Protein

+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Chicken Thighs*
280 g | 560 g



Pork Chops, boneless
340 g | 680 g



Lemongrass
1 | 2



Soy Sauce
1 tbsp | 2 tbsp



Garlic Puree
½ tbsp | 1 tbsp



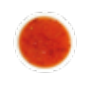
Spring Mix
113 g | 227 g



Mini Cucumber
1 | 2



Baby Tomatoes
113 g | 227 g



Sweet Chili Sauce
2 tbsp | 4 tbsp



Seasoned Rice Vinegar
1 tbsp | 2 tbsp



Crispy Shallots
14 g | 28 g



Mint
7 g | 14 g

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.

Pantry items | Oil, salt, pepper

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

1



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.

2



Prep pork chops

🔄 Swap | **Chicken Thighs**

- 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 bowl with **marinade**.

3



Prep salad

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

4



Cook pork chops

- 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.**

5



Finish and serve

- 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 tbsp) **oil**
2 person 4 person Ingredient

2 | Prep chicken

🔄 Swap | **Chicken Thighs**

If you've opted to get **chicken thighs**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **pork chops****

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook pork and poultry to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, as size may vary.