



SRIRACHA PORK CHOPS - DINNER

BÁNH MÌ SANDWICHES - LUNCH



COOK IT ONCE, EAT IT TWICE

Tonight's dinner extras transform into tomorrow's lunch.

DINNER | TOTAL: 40 MIN | CALORIES: 610

LUNCH | TOTAL: 5 MIN | CALORIES: 500

INGREDIENTS FOR: 2-person | 4-person



Scallions
2 | 4



Carrots
2 | 2



Pork Chops
24 oz | 36 oz



Soy Sauce
(Contains: Soy)
2 TBSP | 4 TBSP



Sriracha
6 tsp | 10 tsp



Sugar Snap Peas
6 oz | 12 oz



Sour Cream
(Contains: Milk)
4 TBSP | 4 TBSP



Basmati Rice
½ Cup | 1 Cup



White Wine
Vinegar
5 tsp | 5 tsp



Thai Seasoning
1 TBSP | 2 TBSP



Honey
1½ oz | 3 oz



Sesame Oil
1 TBSP | 2 TBSP



Demi-Baguettes
(Contains: Wheat)
2 | 2



Cilantro
¼ oz | ¼ oz

BUST OUT

• Small pot • Peeler • Medium bowl • Plastic wrap • Large pan • Paper towel • Aluminum foil • Baking sheet
 • Small bowl • Butter (2 TBSP | 4 TBSP) (Contains: Milk) • Sugar (1 tsp | 2 tsp) • Vegetable oil (4 tsp | 8 tsp)

DINNER



1 PREHEAT, PREP, AND COOK RICE

Wash and dry all produce. Preheat oven to 425 degrees. Trim and thinly slice **scallions**, separating greens and whites. Melt **2 TBSP butter** in a small pot over medium-high heat. Add $\frac{3}{4}$ **cup water** and a pinch of **salt**. Bring to a boil, then add **rice**. Cover, lower heat, and reduce to a simmer. Cook until tender, about 15 minutes. Meanwhile, peel **carrots**. Using your peeler, shave carrots lengthwise into ribbons over a medium bowl, rotating until you get to the cores; discard cores.



2 TOSS CARROTS AND SEAR PORK

Add **vinegar** and **1 tsp sugar** to bowl with **carrots**, then season with **salt** and **pepper**. Toss to coat, cover with plastic wrap, and keep refrigerated until you prep lunch in the morning. In the meantime, heat a large drizzle of **oil** in a large pan over medium-high heat. Pat **pork** dry with a paper towel; season all over with salt, pepper, and **Thai seasoning**. Add to pan and cook until just browned, 2-3 minutes per side. Transfer to one side of a foil-lined baking sheet.



3 MAKE GLAZE

Add **scallion whites** to pan used for pork over medium-high heat. Cook until softened, about 30 seconds. Stir in **soy sauce**, **honey**, **1 TBSP water**, and up to **4 tsp sriracha** (to taste; save remainder for lunch). Scrape up any browned bits on bottom of pan. Let simmer until thick and sticky, about 2 minutes. (**TIP:** If sauce gets too thick, stir in another 1-2 TBSP.) Remove pan from heat, then stir in **sesame oil**.



4 ROAST PORK AND SNAP PEAS

Trim any tough ends from **snap peas**, then place on empty side of baking sheet with **pork**. Toss with a large drizzle of **oil** and season with plenty of **salt** and **pepper**. Set aside $\frac{1}{3}$ of the **glaze** in a small bowl and save for lunch. Brush top of pork with half the remaining glaze. Roast in oven on middle rack until snap peas are tender and pork reaches desired doneness, 7-10 minutes.



5 FINISH DINNER

Fluff **rice** with a fork, then stir in half the **scallion greens**. Season with **salt** and **pepper**. Divide between plates, then arrange **2 pork chops** on top (save the others for lunch). Add **snap peas** to the side. Spoon remaining **glaze** over everything. Garnish with remaining scallion greens. Store remaining ingredients until you're ready to prep lunch in the morning.

LUNCH



6 MAKE LUNCH

The next morning, split **baguettes** lengthwise. Thinly slice reserved **pork**. Spread reserved **glaze** in bowl onto baguette bottoms, then arrange pork on top. Tear **cilantro leaves** from stems and lay **carrots** on top. Spread baguette tops with **sour cream** and remaining **sriracha** and place on top to create sandwiches. Wrap up and keep refrigerated until ready to eat.