



# SWEET 'N' SAVORY APRICOT PORK CHOPS

over Ginger Rice with Marinated Bok Choy Salad

















## HELLO

### BOK CHOY SALAD

Cool, crisp Asian greens perked up with a splash of tangy lime dressing.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 730

-  Ginger
-  Baby Bok Choy
-  Thai Chili
-  Cashews  
(Contains: Tree Nuts)
-  Red Wine Vinegar
-  Ketchup
-  Honey
-  Cilantro
-  Lime
-  Jasmine Rice
-  Pork Chops
-  Apricot Jam
-  Soy Sauce  
(Contains: Soy)
-  Garlic Powder

## START STRONG

Prefer to take a walk on the mild side? Most of a chili pepper's heat is in its seeds and white inner ribs—scrape these out with a knife or spoon and use the sliced flesh to taste.

## BUST OUT

- Peeler
- Small pot
- Medium pan
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Vegetable oil (1 TBSP | 2 TBSP)
- Sugar (1 tsp | 2 tsp)
- Small bowl
- Paper towel
- Medium bowl

## INGREDIENTS

Ingredient 2-person | 4-person

- Ginger 1 Thumb | 2 Thumbs
- Cilantro ¼ oz | ½ oz
- Baby Bok Choy 1 | 2
- Lime 1 | 2
- Thai Chili 1 | 1
- Jasmine Rice ½ Cup | 1 Cup
- Cashews 1 oz | 2 oz
- Pork Chops 12 oz | 24 oz
- Red Wine Vinegar 2 tsp | 4 tsp
- Apricot Jam 1 oz | 2 oz
- Ketchup 2 TBSP | 4 TBSP
- Soy Sauce 1 TBSP | 2 TBSP
- Honey ½ oz | 1 oz
- Garlic Powder 1 tsp | 2 tsp

## HELLO WINE



PAIR WITH  
Libellule Pays d'Oc  
Gewürztraminer, 2016

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## 1 PREP

Wash and dry all produce. Peel ginger, then mince or grate until you have 1 TBSP. Roughly chop cilantro. Trim bottom root ends from bok choy, then slice stalks and leaves into ½-inch-wide strips. Halve lime; cut one half into wedges. Slice chili into thin strips, removing ribs and seeds for less heat.



## 4 COOK PORK AND TOSS SALAD

Pat pork dry with a paper towel. Season with salt and pepper. Cook in same pan to desired doneness, 3-6 minutes per side. Remove from pan and let rest. Meanwhile, in a medium bowl, stir 2 tsp vinegar (we sent more), a squeeze of lime, and ½ tsp sugar. Add more of any ingredients to taste. Toss in bok choy and chili (to taste). Season with salt and pepper. Set aside, tossing occasionally.

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## 2 COOK RICE

Melt 1 TBSP butter in a small pot over medium-high heat. Add minced ginger. Cook, tossing, until fragrant and softened, 1-2 minutes. Pour in ¾ cup water and add a pinch of salt. Bring to a boil, then add rice and stir. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes.



## 5 MAKE SAUCE

Once pork is done cooking, add ¼ cup water to same pan and reduce heat to medium. Scrape up any browned bits from bottom of pan. Add jam, ketchup, soy sauce, and honey and stir to combine. Whisk in garlic powder, dissolving any clumps. Bring to a simmer and let reduce until slightly thickened, 2-3 minutes. Remove from heat and stir in 1 TBSP butter. Season with salt and pepper.



## 3 TOAST CASHEWS

Heat a drizzle of oil in a medium pan over medium-high heat. Add cashews and ½ tsp sugar. Toss very frequently until sugar melts and cashews are lightly toasted, 2-3 minutes. Transfer to a small bowl and set aside. Wipe out pan, then heat a large drizzle of oil in it over medium-high heat.



## 6 FINISH AND SERVE

Fluff rice with a fork, then stir in half the cilantro and juice from lime half. Season with salt and pepper. Divide between plates, then top with pork and spoon over sauce. Sprinkle with remaining cilantro. Toss cashews into salad and serve on the side, along with any remaining lime wedges.

## JAMMIN'!

Apricot jam sauce is a top-notch topping for chicken, too.

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