

## Thai Sweet Chili Glazed Pork Chops

**2 SERVINGS | HANDS ON TIME: 20 | TOTAL TIME: 30**

Peaceful Pork Bone-in Pork Chops, thawed  
Farmhouse Kitchen Sweet Chili Glaze  
J & B Farm Farm Green Beans, washed, ends trimmed  
Martinez Farms Cucumber, washed, ends trimmed, peeled (optional)  
Johnson's Backyard Garden Carrots, washed, ends trimmed, peeled (optional)  
Gulf Pacific White Rice  
Salt and pepper  
Olive or vegetable oil

**STEP 1** Bring 1 cup of water, a big pinch of salt, and 2 tsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice, stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork and cover to keep warm until ready to serve.

**STEP 2** While rice is cooking, prepare vegetables. Chop green beans into 2" pieces and set aside. Thinly slice the cucumbers into half moons and chop carrots into thin coins or matchsticks. Set aside.

**STEP 3** Place a large saute pan over medium heat. When the pan just begins to smoke, add 1 tbsp. oil and swirl to coat. Add the pork chops to the pan and sear for 2-3 minutes, flipping when the first side becomes golden brown. Continue cooking for 2-3 minutes. Remove the pork chops when the internal temperature just reaches 145°F. Cook for an additional 1-2 minutes, as needed, to reach temperature and your preferred doneness. Transfer pork chops to a plate and lightly spoon or brush the Thai sweet chili glaze over both sides of the pork chops. Lightly tent with foil to keep warm until ready to serve.

**STEP 4** Add green beans and 2 tsp. oil (if needed) to the pan. Season with salt and pepper. Cook for 4-6 minutes or until crisp-tender.

**STEP 5** To serve, add rice and green beans to serving plates. Top with glazed pork chops. Add thinly sliced cucumbers and carrots over top. Drizzle with remaining Thai sweet chili glaze.

Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

Bone-in Pork Chop - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Sweet Chili Glaze - Store in the refrigerator. Use within 5 days.  
(Ingredients: Gray Gardens Thai chiles, Fruitful Hill Farms rose garlic, distilled vinegar, sugar)

Green Beans - Store in the plastic bag in which they came in the crisper drawer of the refrigerator. Use within 5 days.

Slicing Cucumber - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

Carrots - Remove top greens, if any. Store carrots in the crisper drawer of the refrigerator, and use within 5 days.

White Rice - Keep in a cool, dry place in the kitchen until ready to use.

**\*\*Not made with gluten, dairy, egg, nuts, fish or shellfish containing ingredients.**

**\*\*\*Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**

## Thai Sweet Chili Glazed Pork Chops

4 SERVINGS | HANDS ON TIME: 20 | TOTAL TIME: 30

Peaceful Pork Bone-in Pork Chops, thawed  
Farmhouse Kitchen Sweet Chili Glaze  
J & B Farm Farm Green Beans, washed, ends trimmed  
Martinez Farms Cucumber, washed, ends trimmed, peeled (optional)  
Johnson's Backyard Garden Carrots, washed, ends trimmed, peeled (optional)  
Gulf Pacific White Rice  
Salt and pepper  
Olive or vegetable oil

**STEP 1** Bring 2 cups of water, a big pinch of salt, and 1 tbsp. of oil to a boil in a medium saucepan. Once the water reaches a boil, add rice, stir once, and cover. Reduce heat to low and cook for 20 minutes. After 20 minutes, remove from heat and keep covered for 10 more minutes. Fluff the rice with a fork and cover to keep warm until ready to serve.

**STEP 2** While rice is cooking, prepare vegetables. Chop green beans into 2" pieces and set aside. Thinly slice the cucumbers into half moons and chop carrots into thin coins or matchsticks. Set aside.

**STEP 3** Place a large saute pan over medium heat. When the pan just begins to smoke, add 1 tbsp. oil and swirl to coat. Add the pork chops to the pan and sear for 2-3 minutes, flipping when the first side becomes golden brown. Continue cooking for 2-3 minutes. Remove the pork chops when the internal temperature just reaches 145°F. Cook for an additional 1-2 minutes, as needed, to reach temperature and your preferred doneness. Transfer pork chops to a plate and lightly spoon or brush the Thai sweet chili glaze over both sides of the pork chops. Lightly tent with foil to keep warm until ready to serve. (You may need to cook pork chops in more than one batch depending on pan size)

**STEP 4** Add green beans and 1 tbsp. oil (if needed) to the pan. Season with salt and pepper. Cook for 4-6 minutes or until crisp-tender.

**STEP 5** To serve, add rice and green beans to serving plates. Top with glazed pork chops. Add thinly sliced cucumbers and carrots over top. Drizzle with remaining Thai sweet chili glaze.

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