



Thai Pork Salad - Yum Moo Yang

Serves 4

Ingredients:

- 4 Pork chops
- 4 tablespoons of fish sauce
- 4 tablespoons of granulated sugar
- 2 Small limes - juiced
- 1 Cucumber- peeled and cut in small squares
- 1 Large carrot - shredded or sliced thin
- 2 Lemongrass stocks - outer layer peeled, slice end of root and discard, slice 1 inch of bottom of stock into thin slices
- 15-20 Cherry tomatoes - sliced in half
- 1 Shallot - sliced thin
- 2 Green Thai chilies - sliced thin
- 2 Red Thai chilies - sliced thin
- 1/4 cup Cilantro - chopped
- 4 Green onions - chopped
- Salt and Pepper
- 4 tablespoons of olive oil or avocado oil

Equipment:

- Saute pan
- Mixing bowl
- Spoon or whisk
- Cutting board
- Chef knife
- Tongs

Let's Cook!

1. Season pork chops with salt and pepper on both sides
2. Heat sauté pan over medium high heat and add olive oil
3. While pan is heating make dressing: In mixing bowl stir together sugar, lime juice and fish sauce until sugar dissolves
4. Add pork to sauté pan, cook pork for 4 minutes on each side until internal temperature reaches 165°
5. In mixing bowl add remaining ingredients: cucumber, lemongrass, carrots, chillies, shallot, and cherry tomatoes. Using tongs mix dressing and salad together until all incorporated.
6. Remove pork from sauté pan and place pork on cutting board and slice into strips
7. To plate: Add pork to plate and place salad on top, garnish with green onions and cilantro
8. Enjoy and Happy Cooking!

