



SKU1272 hero

Grilled Berkshire Pork

with Peanut Sauce and Cucumber Salad

 20-30min  2 Servings

Satay is an Indonesian dish of grilled kabobs and peanut sauce. We've nixed the skewers altogether, saving prep time, and thinly pounded butterflied Berkshire pork tenderloin so it cooks quickly. The peanut sauce is deliciously creamy and rich with a slight citrus tang. Sweet grilled onions are paired with fresh cucumbers for a soft-crunchy contrast. All served with a soft, grilled tortilla for...

What we send

- red onion
- cucumbers
- pork tenderloin
- lime
- kashmiri chili powder
- fresh ginger

What you need

- kosher salt & ground pepper
- sugar

Tools

- meat mallet (or heavy skillet)
- medium saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860.0kcal, Fat 46.5g, Proteins 45.1g, Carbs 57.7g



1. Prep pork

Light a grill if using and **oil** grates. Pat **pork** dry and transfer to a cutting board. Using a sharp knife, cut pork lengthwise, slicing halfway through. Open up like a book and place between sheets of plastic wrap. Pound until uniformly ½-inch thick. Rub with **oil**, **½ teaspoon chili powder**, **1 teaspoon salt**, and several grinds of **pepper**.



4. Grill tortillas

Brush **tortillas** lightly with **oil** and grill, turning once or twice until lightly charred, about 2 minutes. Wrap in foil or a towel to keep warm.



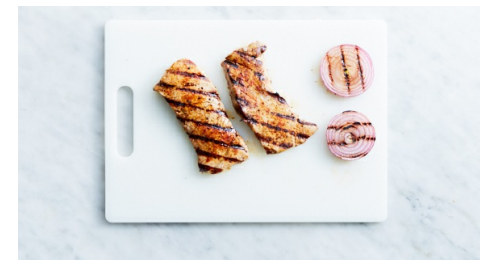
2. Prep ingredients

Peel **onion** and cut into ½-inch thick slices, keeping rings intact. Reserving ¾ of the best slices for grilling, finely chop the remaining **¼ sliced onion**. Peel and finely chop **ginger**. Squeeze **½ lime** into a small bowl. Cut **remaining half** into wedges.



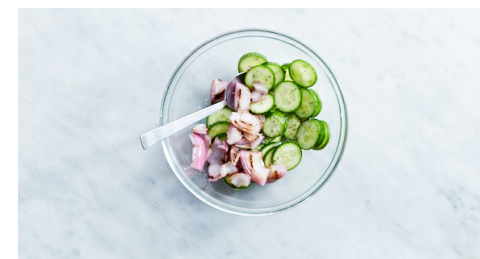
5. Make peanut sauce

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **ginger** and **chopped onion**; cook until golden, 1-2 minutes. Add **1 teaspoon (or less) chili powder**. Add **coconut milk**, **1 ½ teaspoons sugar**, **½ teaspoon salt**, and **¼ cup water**; simmer until slightly reduced, about 5 minutes. Whisk in **peanut butter** and **1 tablespoon lime juice**; transfer to a bowl.



3. Grill pork and onion

Heat a grill pan if using over high. Brush **onion slices** with **oil** and add to grill. Add **pork** to grill and cook over medium heat, turning once or twice, until onions are lightly charred and very tender, and pork is lightly charred and cooked through, 12-13 minutes. Transfer to a cutting board and loosely cover with foil to keep warm.



6. Finish

Coarsely chop **grilled onions**. Trim ends from **cucumber** then thinly slice. Transfer both to a bowl and stir in remaining **lime juice**, **1 tablespoon oil**, and a **pinch each salt** and **pepper**. Cut **pork** crosswise, into ½-inch slices. Serve **pork** with **salad**, **tortillas**, **peanut sauce**, and **lime wedges**. Enjoy!