



LOW CARB

LOW CALORIE

Spiced Berkshire Pork

with Cherry-Peach Spinach Salad



20-30min



2 Servings

July is National Peach Month and we're celebrating by bringing you a killer-griller pork and peach dish. Both are grilled to delectable perfection. The tender, sweet peaches are tossed with a tart cherry-shallot-spinach salad and served alongside boldly-spiced pork tenderloin steaks. Equally delicious with rosé or beer or iced tea, this might become a late summer dinner favorite.

What we send

- pork tenderloin
- peach
- shallot
- cajun spice blend
- baby spinach
- dried cherries

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar ¹⁷

Tools

- meat mallet (or heavy skillet)

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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 500.0kcal, Fat 287.0g, Proteins 36.4g, Carbs 30.0g



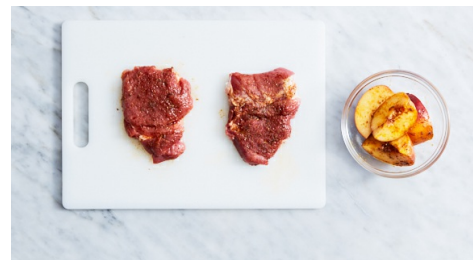
1. Prep pork and peaches

Light a grill if using. Pat **pork** dry and cut into 2 equal pieces. Transfer to a cutting board and, if necessary, use a meat mallet to pound $\frac{1}{2}$ - $\frac{3}{4}$ inch thick. Cut **peach** into quarters and remove pit.



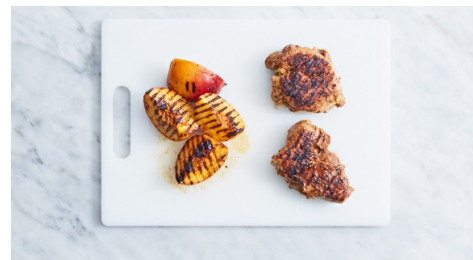
4. Make dressing

In a large bowl, whisk **vinegar** with **1 tablespoon oil**, $\frac{1}{2}$ **teaspoon sugar**, and season to taste with **salt** and **pepper**. Add sliced **shallot** and **dried cherries** and let sit.



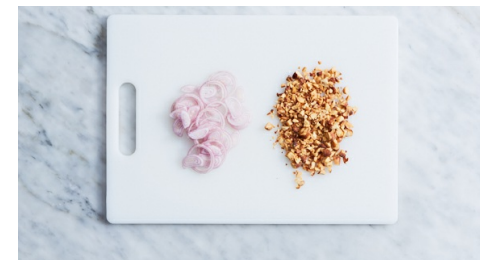
2. Marinate pork

In a small bowl, combine **1½ teaspoons Cajun spice blend** (or more if you'd prefer) with **1 tablespoon oil** and $\frac{1}{2}$ **teaspoon salt**, and rub all over **pork** and **peaches**. Let sit while you prepare the rest.



5. Grill pork and peaches

Heat a grill pan, if using, over high. **Oil** the grill. Brush **pork** and **peaches** lightly with **oil**; add to grill. Reduce heat to medium, cover, and cook, turning occasionally, until pork is lightly charred and has an internal temperature of 140°F, about 10 minutes. Peaches should be lightly charred and just softened, 8-10 minutes. Transfer to cutting board.



3. Prep ingredients

Peel and thinly slice $\frac{1}{4}$ **cup of shallot** (reserve the rest for your own use). Coarsely chop **almonds**.



6. Finish

Cut **peach** wedges in half lengthwise and add to **dressing** along with **spinach** and **half of almonds**. Season to taste with **salt** and **pepper** and toss to combine. Transfer **pork** and **salad** to plates and sprinkle with **remaining almonds**. Enjoy!