



Spiced Berkshire Pork

with Cherry-Peach Spinach Salad



20-30min



4 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

- cajun spice blend
- Berkshire pork tenderloin
- shallot
- white wine vinegar
- peaches
- dried cherries
- baby spinach

What you need

- coarse salt
- freshly ground pepper
- olive oil
- sugar

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

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

Nutrition per serving

Calories 440.0kcal, Fat 22.4g, Proteins 35.7g, Carbs 21.9g



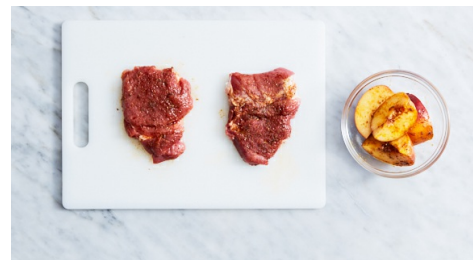
1. Prep pork and peaches

Light a grill if using. Pat **pork** dry and cut on the bias into 4 equal pieces. Set cut side down on a cutting board and using a meat mallet, pound $\frac{3}{4}$ inch thick. Cut **peaches** into quarters and remove pits.



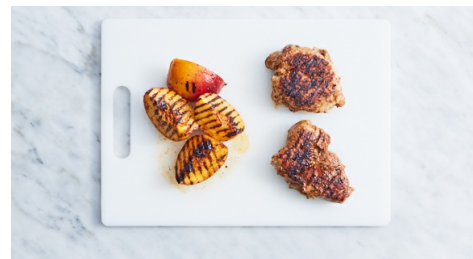
4. Make dressing

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



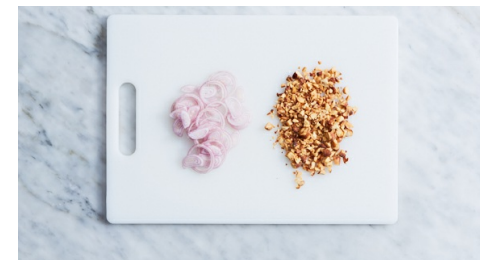
2. Marinate pork

In a small bowl, combine **Cajun spice blend** with **1½ tablespoons oil** and **½ 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 $\frac{1}{3}$ 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!