MARLEY SPOON

# Peak Season! Pork, Pears & Sautéed Spinach

with Warm Mustard Dressing

20-30min 2 Servings

These 3 P's—pork, pears, and pecans—are perfectly delicious when combined on one plate, especially when paired with spinach doused in a warm mustard dressing. Crisp peak season pears soften ever so slightly when cooked in a bit of butter, while toasted pecans add a lovely crunch. Don't forget to pat the pork dry before you sear them on the stovetop to get that beautiful golden crust.

## What we send

- 1 shallot
- 1 pear
- 2 (1 oz) pecans [2]
- 12 oz pkg pork cutlets
- 1 oz whole-grain mustard
- 5 oz baby spinach

## What you need

- olive oil
- kosher salt & ground pepper
- butter [1]
- white wine vinegar (or apple cider vinegar)

## Tools

- medium skillet
- rimmed baking sheet

**Cooking tip**
It's peak season for pears, which means they're at their most delicious!

**Allergens**
Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

**Nutrition per serving**
Calories 720kcal, Fat 53g, Carbs 28g, Protein 42g

### 1. Prep ingredients

Preheat oven to 225°F with a rack in the center.

Finely chop **shallot**. Halve **pear** lengthwise, scoop out core and remove stem, then cut each half into 6 wedges. Coarsely chop **pecans**.

### 2. Toast pecans

Heat **1 teaspoon oil** in a medium skillet over medium-high. Add **pecans** and cook, stirring, until lightly browned, 3–4 minutes (watch closely as they can burn easily). Season with **salt** and transfer to a plate. Wipe out skillet.

### 3. Cook pork

Pat **pork** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in same skillet over medium-high. Add pork and cook until browned and cooked through, about 2 minutes per side. Transfer to a rimmed baking sheet and place in oven to keep warm. Rinse and wipe out the skillet.

### 4. Cook pears

Melt **1 tablespoon butter** in same skillet over medium-high. When foam subsides, add **pears** in a single layer and cook, turning once, until lightly browned, 2–3 minutes. Transfer to plate with **pecans**.

### 5. Make dressing

Heat **2 tablespoons oil** and **shallots** in same skillet over medium-high; cook, stirring, until softened, 2–3 minutes. Add **3 tablespoons vinegar**; season with **salt** and **pepper**. Cook, scraping up browned bits from bottom of skillet, until slightly reduced, 1–2 minutes. Add **1 tablespoon mustard** and **any pork pan drippings**. Simmer until slightly reduced, 1–2 minutes.

### 6. Add spinach & serve

Off heat, add **spinach** and turn once or twice until coated but not completely wilted.

Serve **pork and spinach** with **mustard dressing, pears**, and **pecans** over top. Enjoy!