



Berkshire Pork & Peach Kebabs

with Grainy Mustard and Arugula Salad



30-40min



2 Servings

Peaches might just be the ultimate summer time fruit, and grilling might be the most summery cooking technique. Here we bring the two together: juicy peach and pork kebabs served with a hearty grain and arugula salad. A quick cider vinegar and grainy mustard vinaigrette is tossed with the salad and drizzled over the kebabs too. Cook, relax, and enjoy!

What we send

- pork tenderloin
- 8" wooden skewers
- fresh mint
- peaches
- scallions
- whole grain mustard ¹⁷
- smoked paprika
- baby arugula

What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

Tools

- small pot

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.

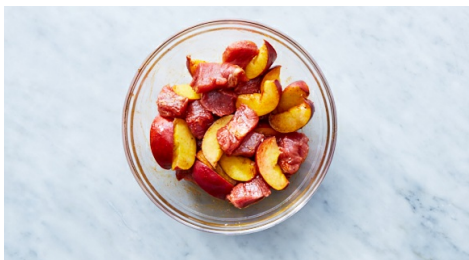
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 650kcal, Fat 27g, Carbs 61g, Proteins 38g



1. Prep pork and peaches

Soak **skewers** in water for 10 minutes. Cut **tenderloin pieces** in half lengthwise, then cut into about 16 even pieces. Halve and pit **peaches**. Cut each half into 3 wedges. Transfer pork and peaches to a medium bowl. Season with $\frac{1}{2}$ **teaspoon of the smoked paprika**, $\frac{1}{4}$ **teaspoon salt**, and a **few grinds of pepper**. Drizzle with **oil** and toss gently to coat.



4. Prep salad ingredients

Pick **mint leaves** off of stems. Trim and thinly slice **scallions**. In a large bowl, whisk $1\frac{1}{2}$ **tablespoons vinegar** with **half of the mustard**. Whisk in **3 tablespoons oil**. Season to taste with **salt** and **pepper**. Transfer **1 tablespoon of the vinaigrette** to a small bowl. Add **cooled grains** to the **vinaigrette** in the large bowl and toss to coat.



2. Assemble kebabs

Light a grill if using. Thread **pork** and **peaches** onto **skewers**, alternating one after another.



5. Grill kebabs

Heat a grill pan, if using, over medium-high. Add **kebabs**, cover and cook over medium heat, turning occasionally, until peaches are just softened, and pork is lightly charred and firm to the touch, 6-8 minutes. Transfer to a plate and cover with foil to keep warm.



3. Cook grains

Bring a small saucepan of **salted water** to a boil. Add **grains** and cook until al dente, about 8 minutes. Drain, shaking out water, then spread out on a rimmed baking sheet to cool slightly.



6. Finish grain salad

Thinly slice **mint leaves** and add to the bowl with **grains**, along with **scallions** and **arugula**. Toss gently to combine. Season to taste with **salt** and **pepper**. Drizzle **skewers** with **reserved vinaigrette** and any **accumulated juices**. Serve with **grain salad** alongside. Enjoy!