





## Rosemary Pork Chop

with Juicy Plum & Feta Cheese Salad

 20-30min  2 Servings

Broiling stone fruits, like plums, brings out the natural sweetness and adds a layer of complexity to any dish. This perfectly juicy, sweet addition dazzles in an arugula salad studded with creamy goat cheese, crisp celery, and smoky almonds. Pair it with rosemary-seasoned pork chops for a beautifully balanced meal!



## What we send

- 3 oz arugula
- 2 red plums
- 12 oz pkg ribeye pork chop
- 1 oz salted almonds <sup>15</sup>
- 2 oz celery
- ¼ oz fresh rosemary
- 2 oz feta <sup>7</sup>

## What you need

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

## Tools

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

## Allergens

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

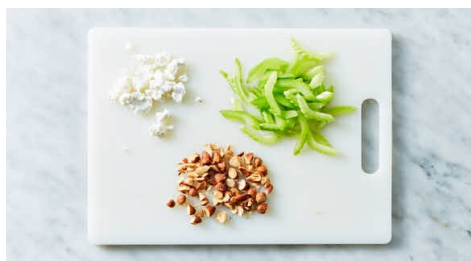
Calories 640kcal, Fat 42g, Carbs 20g, Protein 46g



### 1. Prep ingredients

Preheat broiler with a rack in the top position. Pick **1 tablespoon rosemary leaves** from stems, discarding stems; finely chop leaves. Halve **plums**, then scoop out pit with a spoon.

Pat **pork** dry; rub on both sides with a drizzle of **oil**. Sprinkle on both sides with **half of the chopped rosemary**; season with **salt** and **pepper**.



### 4. Prep salad ingredients

Trim ends from **celery**, then thinly slice on an angle. Roughly chop **almonds**. Crumble **feta cheese**.



### 2. Broil plums

On a rimmed baking sheet, toss **plums** with **remaining chopped rosemary**, and **a generous drizzle of oil**; season with **salt** and **pepper**; arrange cut side up. Broil on oven rack until plums are browned in spots and softened, 5-7 minutes, rotating baking sheet if necessary for even cooking (watch closely as broilers vary).



### 5. Make vinaigrette

In a medium bowl, whisk together **1 tablespoon vinegar** and **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



### 3. PORK VARIATION

Heat **1 tablespoon oil** in a medium heavy skillet over medium-high until shimmering. Add **pork** (it should sizzle vigorously) and cook until golden brown and medium (145°F internally) or longer if desired, 2-3 minutes per side.



### 6. Toss salad & serve

To the bowl with **vinaigrette**, add **arugula**, **celery**, **almonds**, and **crumbled feta cheese**, tossing to coat. Season to taste with **salt** and **pepper**. Cut **plums** into wedges. Serve **pork** with **salad** and **broiled plums** alongside. Enjoy!