



Martha's Best Grilled Cajun Pork Chops

Peach-Spinach Salad & Dried Cherry Dressing



20-30min



2 Servings

This loaded salad is as hearty as they come! Pork chops and juicy peaches get the Southern treatment with a Cajun spice rub, bringing smoky heat to counterbalance the sweeter elements of this dish. We toss the grilled peaches with nutrient-rich spinach, pickled shallots, dried cherries and crunchy almonds to create a delicious medley of taste and texture. No grill? See cooking tip.

What we send

- 12 oz pkg ribeye pork chop
- 1 peach
- ¼ oz Cajun seasoning
- 1 shallot
- 1 oz salted almonds ¹⁵
- 1 oz dried cherries
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar

Tools

- grill or grill pan
- meat mallet (or heavy skillet)

Cooking tip

Cook pork in oiled skillet over medium-high until internal temperature reaches 145°F, 2-3 min per side; wipe out skillet. Add peaches, cut side down; cook until lightly charred, 2-4 min per side.

Allergens

Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 36g, Carbs 39g, Protein 43g

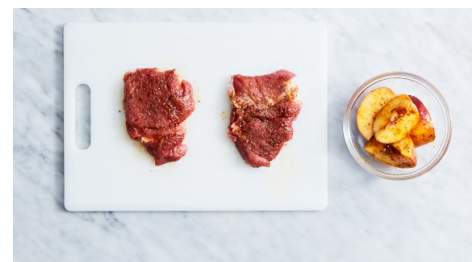


1. Prep pork & peaches

Light a grill to high, if using.

Pat **pork** dry.

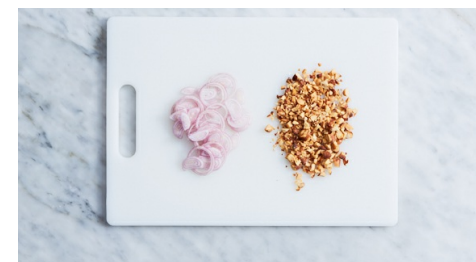
Cut **peach** into quarters, discarding pit.



2. Marinate pork

In a small bowl, combine **1½ teaspoons Cajun spice blend** (or more, depending on heat preference) and **1 tablespoon oil**; season with **salt**.

Rub **spice mixture** all over **pork** and **peaches**. Let sit until step 5.



3. Prep ingredients

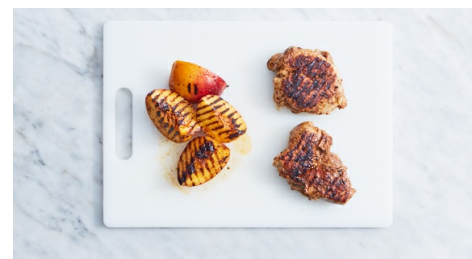
Thinly slice **¼ cup of shallot**. Coarsely chop **almonds**.



4. Make dressing

In a large bowl, whisk **1 tablespoon each of vinegar and oil**, and **½ teaspoon sugar**; season to taste with **salt** and **pepper**.

Add **sliced shallots** and **dried cherries**; let sit until ready to serve.



5. Grill pork & peaches

Heat a grill pan over high, if using. **Oil** grill grates.

Brush **pork** and **peaches** lightly with **oil** add to grill or grill pan; reduce heat to medium, cover, and cook, until pork is lightly charred and reaches 145°F internally, about 3-4 minutes per side (or longer if desired). Peaches should be lightly charred and softened, 8-10 minutes. Transfer to cutting board.



6. Finish & serve

Cut **peach wedges** in half lengthwise and add to **dressing** along with **spinach** and **half of the almonds**. Season to taste with **salt** and **pepper**, then toss to combine.

Transfer **pork** and **salad** to plates and sprinkle with **remaining almonds**. Enjoy!