



Cherry Berry Pork Cutlets

with Farro Spinach Pilaf



30min



2 Servings

We love to pair pork with sweet, fruity sauces. We quickly sear tender pork cutlets and create a sweet pan sauce with dried cherries and raspberry jam with fresh garlic and aromatic rosemary to amp up the savory notes. Nutty farro pilaf with baby spinach is a great hearty base to soak up the sweet sauce. It's the perfect combination of textures and flavors.

What we send

- garlic
- 1 yellow onion
- ¼ oz fresh rosemary
- 4 oz farro ²
- 5 oz baby spinach
- 12 oz pkg pork cutlets
- 1 oz dried cherries
- ½ oz raspberry jam
- 1 pkt turkey broth concentrate

What you need

- olive oil
- kosher salt & ground pepper
- butter ¹

Tools

- large saucepan
- medium skillet

Allergens

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

Nutrition per serving

Calories 760kcal, Fat 34g, Carbs 75g, Protein 45g



1. Prep ingredients

Finely chop **1 teaspoon garlic**.

Finely chop **¼ cup onion** (save rest for own use).

Pick and finely chop **1 teaspoon rosemary leaves**; discard stems.



2. Cook farro

Heat **1 tablespoon oil** in a large saucepan over medium-high. Add **chopped onion**; season with **salt** and **pepper**. Cook, stirring, until softened, 2-3 minutes. Add **farro**; cook, stirring, until toasted, 2-3 minutes. Add **1 cup water** and **1 teaspoon salt**; bring to a boil. Reduce heat to low and cook, covered, until most of the water is absorbed, about 12 minutes.



3. Finish farro

Add **spinach** to saucepan with **farro**. Cover and continue to cook until spinach is wilted and farro is tender, about 3 minutes. Keep covered until ready to serve.



4. Cook pork

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

Heat **1 tablespoon oil** in a medium skillet over medium-high. Working in batches if necessary, add pork and cook until lightly browned on one side, 1-2 minutes. Flip and cook, until just cooked through, about 1 minute more. Transfer to a plate.



5. Make sauce

Immediately add **1 teaspoon oil** and **garlic and rosemary** to same skillet. Cook until fragrant, 30 seconds. Add **dried cherries** (first, remove any pits, if necessary), **raspberry jam**, **broth concentrate**, and **½ cup water**. Bring to a simmer; cook until reduced by half, 2-3 minutes. Off heat, add **1 tablespoon butter**; stir until melted. Season to taste with **salt** and **pepper**.



6. Finish & serve

Stir **farro** and **spinach** together and season to taste with **salt** and **pepper**.

Serve **pork** with **sauce** spooned over top alongside **farro**. Enjoy!