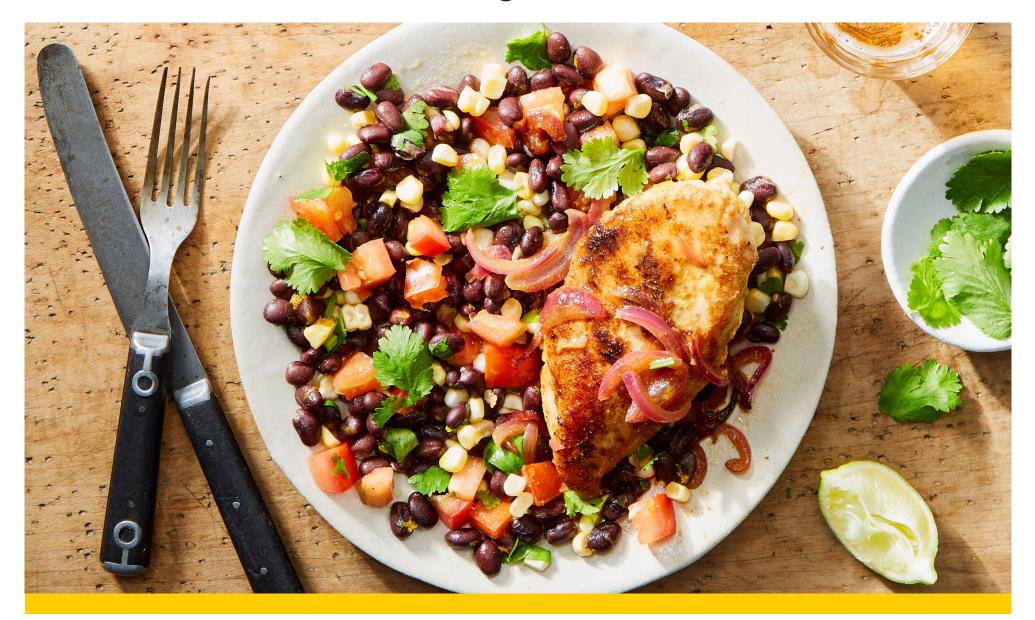
MARLEY SPOON



Mojo Pork a la Plancha

with Black Bean & Corn Salad

20-30min 🛛 🕺 2 Servings $\overline{}$

When it comes to quick weeknight dinners, we'll let you in on our secret-it's all about impactful ingredients. Here we combine sweet corn, juicy plum tomatoes, cilantro, and hearty black beans to create a bright salad with a citrusy kick thanks to orange and lime. A flavor-packed marinade made from mayonnaise, ground cumin, and orange and lime zest amps up pan-roasted pork cutlets. And just like that, dinner is ready!

What we send

- 1 plum tomato
- 15 oz can black beans
- 5 oz corn
- 1 lime
- 1 orange
- 1 oz mayonnaise ^{3,6}
- 1 red onion
- ¼ oz ground cumin
- 12 oz pkg pork cutlets
- ¼ oz fresh cilantro

What you need

- olive oil
- white wine vinegar (or red wine vinegar) ¹⁷
- kosher salt & ground pepper

Tools

- fine-mesh sieve
- microplane or grater
- large skillet

Allergens

Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 45g, Carbs 65g, Protein 48g



1. Prep ingredients

Cut **tomato** into ½-inch pieces. Rinse and drain **black beans**. In a large bowl, combine tomatoes, black beans, and **corn**.

Finely grate **all of the lime and orange zest**. Add half each of the lime and orange zest to bowl with bean mixture. In a medium bowl, combine **mayonnaise** and remaining lime and orange zest.



4. Brown pork & onions

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **pork** and cook until golden brown on the bottom, 2-3 minutes. Scatter **onions** around pork in skillet and season with **1⁄4 teaspoon cumin** and **a pinch of salt**. Cook over medium-high heat until onions are just starting to brown, 1-2 minutes more.



2. Dress bean & corn salad

Squeeze juice from **half of the lime** into bowl with **bean mixture**. Add **2 tablespoons oil** and **1 tablespoon vinegar**; stir to combine. Season to taste with **salt** and **pepper**.

Set **bean and corn salad** aside until step 6.



5. Simmer pork

Flip **pork**, then squeeze **all of the orange juice** into skillet. Partially cover and cook over medium-high heat until pork is cooked through and **pan sauce** is reduced by half, 3-4 minutes.



We've tailored the instructions below to match your recipe choices. Happy cooking!

3. Prep pork

Halve **onion**, then cut into ¼-inch thick slices through the root end. Cut **orange** in half crosswise.

To bowl with **mayonnaise**, stir in **2 teaspoons each of cumin and salt** and **a few grinds of pepper**. Pat **pork** dry, then add to mayonnaise mixture and turn well to coat.



6. Finish & serve

Finely chop **cilantro leaves and stems**. Add half of the cilantro to **bean and corn salad**; stir to combine. Cut **remaining lime** into wedges.

Serve **pork and onions** with **pan sauce** over top, alongside **bean and corn salad**, and with **lime wedges** on the side for squeezing over. Sprinkle **remaining cilantro** over **pork** and drizzle with **oil**, if desired. Enjoy!