



## Dijon-Glazed Pork Chops

with Grilled Peaches, Feta & Spinach



20-30min



2 Servings

We love how the sweetness of stone fruits complement a nice savory cut of meat. We chose the classic pairing of peaches and pork, both grilled to juicy, tender perfection. We coat the pork in a honey mustard glaze and toss the peaches in a spinach salad studded with creamy feta and chopped almonds.



## What we send

- 1 peach
- garlic
- 1 oz salted almonds <sup>15</sup>
- 12 oz pkg ribeye pork chop
- ½ oz honey
- 1 (¼ oz) Dijon mustard
- 5 oz baby spinach
- 2 oz feta <sup>7</sup>

## What you need

- white wine vinegar (or red wine vinegar) <sup>17</sup>
- sugar
- olive oil
- kosher salt & ground pepper

## Tools

- grill or grill pan

### Cooking tip

No grill? Preheat broiler with rack in top position. Broil pork & peaches in a single layer on baking sheet until peaches are lightly charred and pork is cooked through, 5-10 minutes (watch closely).

### Allergens

Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 720kcal, Fat 50g, Carbs 22g, Protein 46g



### 1. Prep ingredients

Preheat a grill to high, if using.

Halve **peach**; remove and discard pit.

Finely chop **1 teaspoon garlic**. Coarsely chop **almonds**.



### 4. Grill pork

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

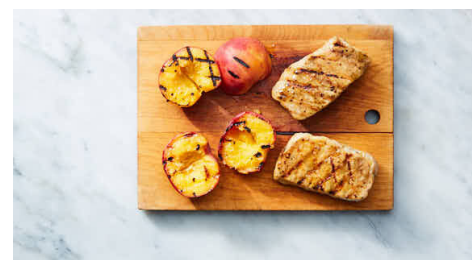
Lightly **oil** grill grates or pan. Add pork and lower heat to medium-high. Cook, turning once or twice, until browned and almost cooked through, 2-3 minutes per side.



### 2. Make vinaigrette

In a medium bowl, combine **chopped garlic**, **1 ½ tablespoons vinegar**, and **a pinch of sugar**.

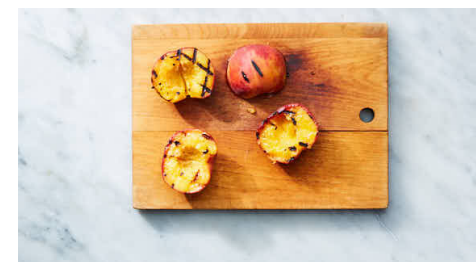
Whisk in **2 tablespoons oil** and season to taste with **salt** and **pepper**; reserve vinaigrette for step 6.



### 5. Make glaze & finish pork

In a small bowl, stir to combine **honey**, **Dijon mustard**, **1 tablespoon oil** and **a pinch of salt**.

Brush **half of the Dijon glaze** over **pork** and continue cooking, turning, until glaze is charred in spots and pork reaches 145°F internally, 1-2 minutes more. Transfer pork to cutting board with **peaches** to rest.



### 3. Grill peaches

Heat a grill pan over high, if using. Lightly **oil** grill grates or pan.

Add **peaches** and cook, turning occasionally, until charred, 3-4 minutes. Transfer to a cutting board.



### 6. Finish & serve

Cut **grilled peaches** into ½-inch thick slices. Add **spinach** to bowl with **vinaigrette** and toss to coat.

Divide spinach between plates and top with **peaches** and **chopped almonds**; crumble **feta** over and drizzle with **any remaining vinaigrette**. Serve **pork** with **remaining Dijon glaze** alongside for dipping. Enjoy!