

MARLEY SPOON



Grilled Paprika Pork Chops with Peaches

Arugula-Farro Salad & Mustard Vinaigrette



30-40min



2 Servings

Peaches might just be the ultimate summertime fruit, and grilling might be the most summery cooking technique. Here we bring the two together: juicy grilled peach and paprika oil-seasoned pork chops served with a hearty grain and arugula salad. A quick cider vinegar and grainy mustard vinaigrette is tossed with the salad and drizzled over the peaches and pork for a tangy punch.

What we send

- 4 oz farro ¹
- 12 oz pkg ribeye pork chop
- ¼ oz smoked paprika
- ¼ oz fresh mint
- 1 red onion
- ½ oz whole-grain mustard ¹⁷
- 2 peaches
- 5 oz arugula

What you need

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

Tools

- small saucepan
- fine-mesh sieve
- rimmed baking sheet
- grill, grill pan, or skillet

Cooking tip

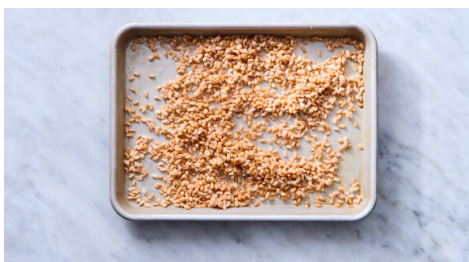
No grill? Heat 1 tablespoon oil in a large skillet over medium-high. Add pork; cook until golden brown and cooked through, 2-3 minutes per side. Sear peaches until golden, flipping, 3-4 minutes.

Allergens

Wheat (1), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 930kcal, Fat 52g, Carbs 61g, Protein 48g



1. Cook farro

Bring a small saucepan of **salted water** to a boil. Add **farro** and cook until tender, 18-22 minutes. Drain and rinse with **cool water**. Spread on a rimmed baking sheet to cool.



2. Prep pork

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

In a medium bowl, whisk together **2 tablespoons oil** and **½ teaspoon paprika**. Add **pork chops** and toss to coat in **paprika oil**.

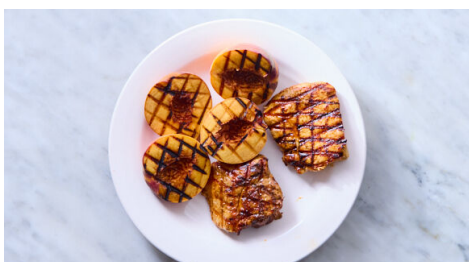
Preheat grill or grill pan to high.



3. Prep salad ingredients

Thinly slice **mint leaves** and **half of the red onion** (save rest for own use).

In a large bowl, whisk together **mustard** and **1½ tablespoons vinegar**. Whisk in **3 tablespoons oil** and season to taste with **salt** and **pepper**. Transfer **1 tablespoon of the vinaigrette** to a small bowl. Add **cooled farro** to large bowl with vinaigrette; toss to coat. Set aside for serving.

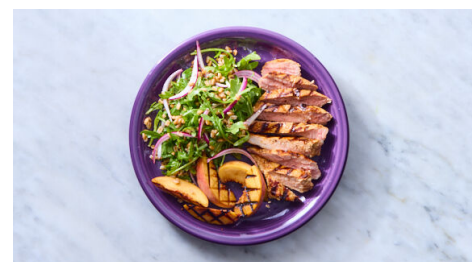


4. Cook peaches & pork

Halve **peaches**; remove and discard pits.

Lightly oil preheated grill or grill pan. Add **peaches** cut side-down and cook, turning occasionally, until charred, 3-4 minutes. Transfer to a cutting board.

Add **pork** to grill. Cook, turning once, until lightly charred and cooked through, 3-4 minutes per side. Transfer to a cutting board to rest.



5. Finish & serve

To bowl with **farro**, add **sliced onion**, **mint**, and **half of the arugula** (save rest for own use); toss to coat.

Cut **grilled peaches** into ¾-inch wedges. Slice **pork**, if desired. Transfer to plates and drizzle with **reserved vinaigrette** and **any resting juices**. Serve **grilled peach and pork chops** with **farro and arugula salad** alongside. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.