



Grilled Pork Chops & Peaches

with Grainy Mustard & Arugula Farro Salad



30-40min



2 Servings

Peaches might just be the ultimate summer time 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 peach 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

Tools

- small saucepan
- grill, grill pan, or skillet

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 grains** to remaining vinaigrette and toss to coat. Set aside until serving.

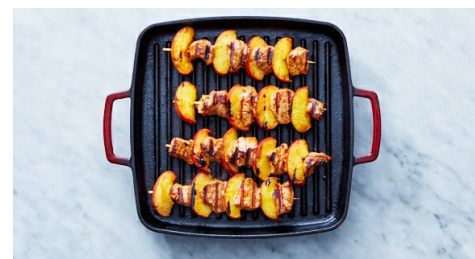


4. Cook peaches and pork

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

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), tossing to coat.

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



6. Rate your plate!

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