

MARLEY SPOON



Grilled Cajun Pork Tenderloin Steaks

Peach-Spinach Salad & Dried Cherry Dressing



20-30min



2 Servings

If you don't have a grill or grill pan, heat 1 tablespoon oil in a medium or large skillet over medium-high, add pork and cook until the internal temperature reaches 145°F, about 3-4 minutes per side. Wipe out skillet. Heat same skillet over medium-high, add peaches, cut side down, cook until lightly charred and softened, about 2-4 minutes per side.

What we send

- 10 oz pkg pork tenderloin
- 7 oz peach
- cajun seasoning (use 1½ tsp)
- 1 shallot
- 1 oz smoked almonds ^{1,2}
- 1 oz dried cherries
- 3 oz baby spinach

What you need

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

Tools

- grill or grill pan
- meat mallet (or heavy skillet)

Allergens

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

Nutrition per serving

Calories 450kcal, Fat 24g, Carbs 27g, Protein 35g



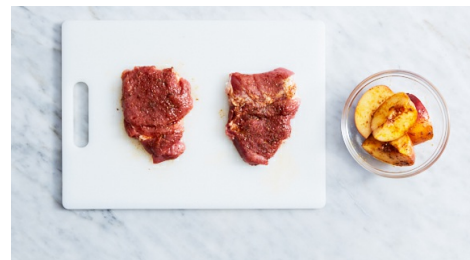
1. Prep pork & peaches

Light a grill to high, if using. Pat **pork tenderloin** dry. Cut each piece of pork horizontally (parallel to cutting board) almost completely in half. Open up like a book and using a meat mallet or heavy skillet, pound each to an even ¾-inch thickness. Cut **peach** into quarters, discarding pit.



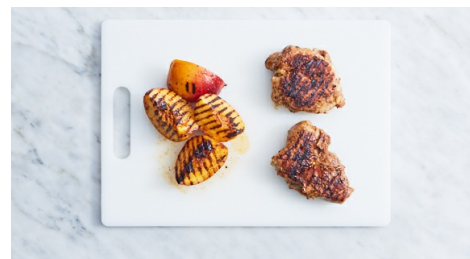
4. Make dressing

In a large bowl, whisk **1 tablespoon vinegar**, **1 tablespoon oil**, and **½ teaspoon sugar**; season to taste with **salt** and **pepper**. Add **sliced shallots** and **dried cherries**; let sit until ready to serve.



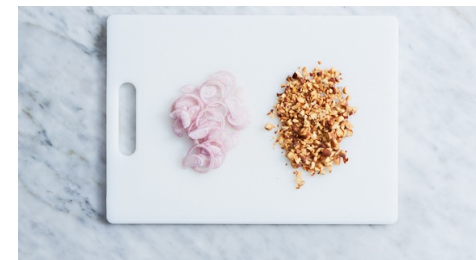
2. Marinate pork

In a small bowl, combine **1½ teaspoons Cajun spice blend** (or more, depending on heat preference) and **1 tablespoon oil**; season with **salt**. Rub **spice mixture** all over **pork** and **peaches**. Let sit until step 5.



5. Grill pork & peaches

Heat a grill pan over high, if using. **Oil** the grill. Brush **pork** and **peaches** lightly with **oil** and add to grill or grill pan; reduce heat to medium, cover, and cook, turning occasionally, until pork is lightly charred and reaches 145°F internally, about 10 minutes. Peaches should be lightly charred and just softened, 8-10 minutes. Transfer to cutting board.



3. Prep ingredients

Thinly slice **¼ cup of shallot**. Coarsely chop **almonds**.



6. Finish & serve

Cut **peach wedges** in half lengthwise and add to **dressing** along with **spinach** and **half of the almonds**. Season to taste with **salt** and **pepper**, then toss to combine. Transfer **pork** and **salad** to plates and sprinkle with **remaining almonds**. Enjoy!