

MARLEY SPOON



Garlic-Herb Pork Chop

with Arugula-Peach Salad



30-40min



2 Servings

Juicy peaches are a delicious treat as is, but giving them a hard sear in a heavy skillet brings out the natural sweetness and adds a delightfully smoky, charred flavor. Here we toss the seared fruit with peppery arugula, Parmesan, and tangy shallot vinaigrette. It's the perfect salad to serve alongside pan-roasted, garlic-herb-crusted pork chops.

What we send

- 1 shallot
- garlic
- ¼ oz fresh thyme
- ¾ oz Parmesan ¹
- 1 peach
- 1 lb bone-in pork chops
- 3 oz arugula

What you need

- olive oil
- white wine vinegar (or red wine vinegar)
- kosher salt & pepper
- butter ¹

Tools

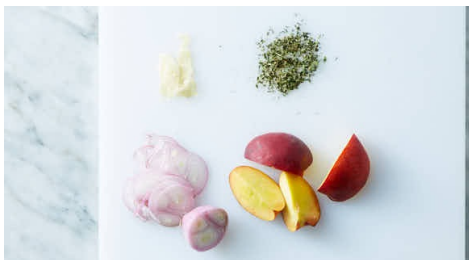
- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 40g, Carbs 17g, Protein 72g



1. Prep ingredients

Halve and thinly slice **¼ cup shallot**. Thinly slice **1 large garlic clove**. Pick and coarsely chop **1½ teaspoons thyme leaves**; discard stems. Finely grate **Parmesan**, if necessary. Halve **peach**, discard pit, and cut fruit into quarters.



4. Char peaches, cook pork

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **peaches** and cook, turning occasionally, until charred, 3-4 minutes. Transfer to a cutting board. Add **1 teaspoon oil** and **pork chops** to skillet. Cook, flipping, until golden brown and medium (145°F internally), 6-8 minutes (or longer, if desired). Remove skillet from heat.



2. Prep salad

In a medium bowl, whisk to combine **1½ tablespoons oil** and **2 teaspoons each of vinegar and water**. Season to taste with **salt** and **pepper**. Add **sliced shallots** and stir to coat; set aside until step 6.



5. Make garlic-herb butter

Off the heat, add **sliced garlic**, **1 teaspoon of the chopped thyme**, and **2 tablespoons butter** to skillet with **pork chops**. Baste pork chops with butter, until garlic and thyme are fragrant and garlic melts, about 1 minute (The residual heat will melt the butter and cook the garlic). Transfer pork chops to plates, season with **pepper**. Pour **garlic-herb butter** over top.



3. Season pork chops

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



6. Finish & serve

Thinly slice **peaches**, then transfer to bowl with **shallot vinaigrette**. Add **arugula** and **Parmesan**, tossing to combine. Season to taste with **salt** and **pepper**. Garnish **garlic-herb pork chops** with **remaining chopped thyme**. Serve **arugula-peach salad** alongside. Enjoy!