



RENEWAL
Garden & Compost

CSA:

Garlic
Scallions
Zucchini

Peach

Peachy Pork Dinner



SHOPPING LIST:

Pork Tenderloin

Jasmine Rice

Shallot

Lime

Blackening Spice

Find in spice aisle or make your own!



RECIPE:

Step 1: Prepare vegetables and rice.

Preheat oven to 350°F. Small dice the peach and shallot, cube zucchini. Mince garlic, thinly slice scallions, and halve the lime. Prepare the rice according to the package (and your liking!)

Step 2: Cook Pork

Season pork all over with blackening spice. Sear pork in a pan on high heat, and transfer into oven on an oven-safe pan. Cook until 145°F (timing depends on size of tenderloin).

Step 3: Roast Zucchini

Toss zucchini in garlic, olive oil, salt, and pepper on a sheet pan. Roast for ~15 minutes. When rice is done, toss zucchini into the rice. Season to taste; leave covered until ready to eat.

Step 4: Make Peach Salsa

Separate some scallion greens for a garnish. Add peach, shallot, remaining scallions, a squeeze of lime, and S&P into a small bowl. Toss to combine.

Step 5: Plate and serve!

Scoop rice onto plate and then add sliced pork. Top with the peach salsa and garnish with scallion greens and remaining lime juice.

Helpful Tips:

Steps 2 - 4 can sort of all happen at once.

Make the salsa while the pork and zucchini are roasting!

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