



Pan-Roasted Pork with Peach Salsa and Tomato-Goat Cheese Strata

Prep Time: 20-40 minutes Calories Per Serving: 720
Cook Time: 15-25 minutes Serves: 2 people

Strata are savory, layered casseroles popular in American cuisine. Originally a dish of bread, cheese, and egg, the term can also refer to meat or vegetable dishes that have stacked layers. We're making use of peak summer produce with our beefsteak tomato and goat cheese strata, pairing it with a seasonal, peach-basil salsa for the pork.

USDA recommends cooking pork to 145° F.



1. Prepare Ingredients

Preheat oven to 425°F. Rinse all produce. Thinly slice **chives**. Finely chop **basil** leaves, discarding stems. Slice 4 cheeks off each **peach**, discarding centers and pits. Cut into ½-inch dice. Cut **tomatoes** crosswise into ¾-inch slices and season each with **salt** and **pepper**.



4. Make Tomato Strata

In a medium bowl, stir together **goat cheese** and **heavy cream** until smooth to make strata filling. Taste and add **salt** and **pepper** as needed. Pat **tomato slices** dry with paper towel. Spread **filling** on one side of each tomato slice, stacking to create a tower, finishing with tomato tops.



2. Cook Pork

Rinse **pork** and pat dry with paper towel. Season all over with **salt** and **pepper**. Heat **1 tablespoon olive oil** in a medium ovenproof pan over medium-high heat. When oil is shimmering, add pork and sear until browned on outside, 4-5 minutes per side. Transfer pan to oven and roast until pork is cooked through, 4-5 minutes more. Remove from pan, cover with foil to keep warm, and set aside to rest for 5 minutes.



5. Cook Peach Salsa

Add **butter**, **garlic clove**, and **peach** to pan from pork over medium heat. Cook until garlic is golden and peach is tender, about 3 minutes. Taste and add **salt** and **pepper** as needed. Remove pan from heat, discard **garlic**, and stir in **remaining basil**.






3. Make Viniagrette

While pork cooks, in a medium bowl, blender, or food processor, combine **Champagne vinegar**, **chives**, and ½ of **basil**. While whisking or with motor running, slowly add **3 tablespoons olive oil** until smooth. Taste and add **salt** and **pepper** as needed. Set aside.



6. Plate Pork

Cut **pork** into ½-inch slices. Divide evenly between 2 plates along with **tomato strata**. Spoon **peach salsa** over pork and **vinaigrette** over strata. Serve.

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🔗- RECIPE TIPS

Be sure to read through the entire recipe before you begin cooking. Trust us-- you'll be glad you did!

Seasoning each tomato slice helps pull out its moisture and concentrate flavor. If your tomatoes have leached a bit of liquid when it's time to assemble your strata, gently pat them dry to help the goat cheese filling adhere.

📋- INGREDIENTS

- ¼ bunch chives
- ⅓ bunch basil, divided
- 2 peaches
- 2 heirloom tomatoes
- 14 ounces pork tenderloin medallions
- 2 tablespoons Champagne vinegar
- ¼ cup goat cheese
- 3 tablespoons heavy cream
- 2 packets butter
- 1 clove garlic

🛠- YOU'LL NEED

- medium ovenproof pan
- aluminum foil
- blender or food processor (optional)
- 4 tablespoons olive oil
- black pepper
- kosher salt

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