Honey-Turmeric Pork with Beet and Carrot Salad

Serves 8

Ingredients

2 ½ lbs.	boneless pork shoulder (Boston butt), fat trimmed to ¼ inch, cut into 4 pieces
4 ea.	garlic cloves, finely grated
3 tsps.	finely grated peeled turmeric or ½ ground turmeric
1 cup	plain whole-milk yogurt
½ cup	honey
4 tbsps.	fresh lemon juice, divided
4 tbsps.	vegetable oil
6 ea.	small beets, scrubbed, thinly sliced
6 ea.	small carrots, preferably with tops, tops reserved, carrots scrubbed, cut on a diagonal
4 tbsps.	finely chopped fresh chives
4 tbsps.	olive oil

Flaky sea salt
Kosher salt and freshly ground black pepper

Directions

1. Pound pork between 2 sheets of plastic wrap to ¼" thick.
2. Season with kosher salt and pepper.
3. Whisk garlic, turmeric, yogurt, honey, and 1 Tbsp. lemon juice in a small bowl; season with kosher salt and pepper.
4. Place cutlets in a large resealable bag. Add yogurt mixture, seal bag, and toss to coat. Let sit at least 10 minutes.
5. Remove cutlets from marinade, letting excess drip off.
6. Heat 1 Tbsp. vegetable oil in a large skillet over medium-high.
7. Cook 2 cutlets until browned and cooked through, about 2 minutes per side.
8. Transfer pork to a platter.
9. Wipe out skillet; repeat with remaining cutlets and 1 Tbsp. vegetable oil.
10. Toss beets, carrots, carrot tops (if using), chives, olive oil, and remaining 1 Tbsp. lemon juice in a small bowl. Season with kosher salt, pepper, and more lemon juice, if desired.
11. Serve pork topped with salad and sprinkled with sea salt.

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