



Pork Tenderloin Roast

with Corn Spoon Bread & Brussels



30-40min



4 Servings

If you like corn bread, you're going to love spoon bread because it's corn bread's softer, possibly more delicious, cousin. We are particularly partial to this version because it incorporates corn kernels that add sweetness and pops of texture in each bite. A roasted pork tenderloin and Brussels sprouts cook on the same sheet pan, and a festive fall-inspired cranberry chutney is spooned over to...

What we send

- corn
- dried cranberries
- Brussels sprouts
- apricot preserves
- Berkshire pork tenderloin

What you need

- apple cider vinegar
- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

Tools

- large ovenproof skillet
- medium ovenproof skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 737.0kcal, Fat 30.0g, Proteins 37.0g, Carbs 84.0g



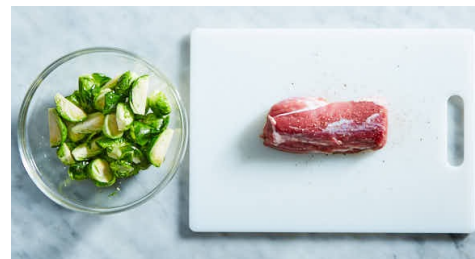
1. Make chutney

Preheat oven to 425°F with a rack in the center position. In a medium oven-proof skillet, combine **cranberries, 2 tablespoons vinegar, apricot jam, ¾ cup water, 2 tablespoons sugar, and a pinch of salt**. Bring to a simmer and cook until sauce is thickened and jammy, 4-5 minutes (about ⅔ cup). Transfer to a small bowl. Rinse and dry skillet.



4. Cook corn spoon bread

Carefully remove skillet from oven and add **batter** (batter will sizzle). Bake on the center rack in oven until cooked through, and golden brown, and crisp on the edges, 15-20 minutes. Set aside to cool slightly.



2. Prep ingredients

Add **2 tablespoons oil** to same skillet and put skillet in oven to preheat. Pat **pork** dry and season all over with **1 teaspoon salt** and **a few grinds pepper**. Trim ends from **Brussels sprouts**, then halve (or quarter if large). In a medium bowl, toss Brussels sprouts with **2 tablespoons oil** and **a pinch each salt and pepper**.



5. Cook pork & Brussels

Heat **2 tablespoons oil** in a large oven-proof skillet over medium-high. Add **pork** surrounded with **Brussels sprouts**. Cook pork until well browned on one side, stirring sprouts occasionally, about 3 minutes. Flip pork, transfer skillet to oven and bake alongside **corn spoon bread**, until pork is firm and internal temperature registers 145°F, 15-18 minutes.



3. Make batter

In a medium bowl, stir together **corn bread mix, 2 tablespoons sugar, and 1 teaspoon salt**. Stir in **corn, all of the sour cream, 2 tablespoons oil, and 1 cup water** (batter will be runny).



6. Finish & serve

Remove **pork** from skillet and allow to rest for 5 minutes before slicing. Scoop **spoon bread** onto plates and serve alongside **Brussels sprouts** and **pork**, with the **cranberry chutney** spooned over top. Enjoy!