




Moroccan Roast Pork Tenderloin

with Winter Veggies & Mint Sauce

 30-40min  4 Servings

We've taken pork tenderloin to a whole new level, adding berbere spice, an aromatic North African chile, and spice blend. Searing the pork before roasting creates a flavorful crust. It pairs perfectly with the roasted veggies tossed in a lemon vinaigrette and fresh mint sauce. This dish ticks all the boxes for meat and veggie lovers alike. Cook, relax, and enjoy!

What we send

- Brussels sprouts
- red onion
- lemon
- sweet potato
- fresh mint
- berbere spice blend
- pork tenderloin

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large ovenproof skillet
- rimmed baking sheet
- zester or microplane

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.

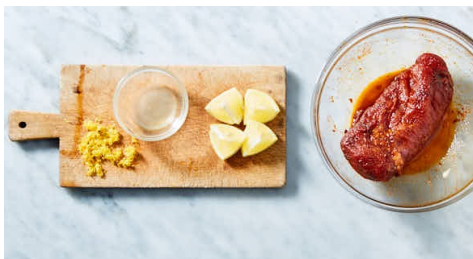
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Energy 730.0kcal, Fat 49.0g, Proteins 35.0g, Carbs 39.0g



1. Marinate pork

Preheat oven to 450°F with racks in the upper and lower thirds. In a large bowl, combine **berbere spice**, **1 teaspoon sugar**, **1 teaspoon salt**, and **1½ tablespoons oil**. Pat **pork** dry, then transfer to bowl and rub all over with berbere marinade. Set aside to marinate. Into a small bowl, **zest lemon** and squeeze **1 tablespoon juice**. Cut any remaining lemon into wedges.



4. Sear pork & roast

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **pork** and sear until golden brown on one side, 2-3 minutes (reduce heat if pork is browning too quickly). Flip pork, then transfer skillet to the top oven rack and roast until firm to the touch, slightly pink, 145°F internally, about 12 minutes. Transfer to a cutting board and let rest 5 minutes.



2. Prep veggies

Trim stem ends from **Brussels sprouts**, then halve (or quarter if large). Peel **onion**, then halve and cut into ½-inch thick slices. Scrub **sweet potatoes**, then cut into ½-inch wedges (no need to peel).



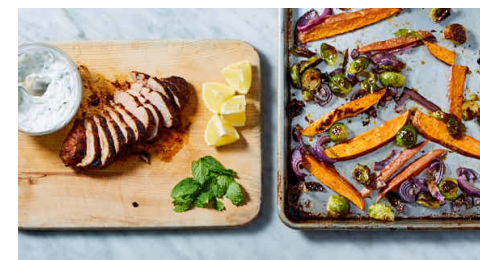
5. Make dressing & sauce

Pick **mint leaves** from stems, then finely chop half (save whole leaves for step 6). Into bowl with lemon, stir in **2 tablespoons oil**, and season with **salt** and **pepper**. In another small bowl whisk together **sour cream** and **chopped mint**. Season to taste with **salt** and **pepper**.



3. Roast veggies

On a rimmed baking sheet, toss **Brussels sprouts**, **onions**, and **sweet potatoes** with **¼ cup oil**. Season all over with **salt** and **pepper**. Roast in lower third of oven until **vegetables** are browned and tender, about 25 minutes. Switch oven to broil, and broil until vegetables are golden brown, 2-3 minutes (watch closely).



6. Finish & serve

Toss **roasted vegetables** with **lemon vinaigrette**. Slice **pork**. Serve **pork** with **sauce** and **vegetables**. Garnish with **remaining whole mint leaves** on top, and **lemon wedges** alongside for squeezing over top. Enjoy!