



# DINNERLY



**NO ADDED GLUTEN**

**FAST**

## **Chorizo-Chili Pork Tenderloin** with Buttery Corn & Tomatoes

 20-30min  4 Servings

Go ahead and change your status to "out of office" for the coming days because you'll be dreaming about sunshine and Mexico City after this meal. Between bites of juicy chorizo-chili spiced pork, sweet pops of summer corn, and peak-season tomatoes marinated in fresh lime, we're wondering how this dinner is so simple, yet such a stunner. Just add an ice cold beer or margarita. We've got you covered...

## WHAT WE SEND

- pork tenderloin
- chorizo chili spice blend
- plum tomatoes
- lime
- ear of corn
- garlic
- scallions

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

## TOOLS

- skillet
- meat mallet (or heavy skillet)

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 720.0kcal, Fat 41.0g, Proteins 39.0g, Carbs 60.0g



### 1. Marinate pork

Using a sharp knife, cut each **pork tenderloin** horizontally (parallel to cutting board) almost completely in half. Open it up like a book, then pound to an even ¼-inch thickness. In a small bowl, stir to combine **2 tablespoons of the chorizo chili spice blend** and **2 tablespoons oil**, then rub all over pork; season with **salt**. Set pork aside to marinate.



### 2. Marinate tomatoes

Peel and finely chop **1 teaspoon garlic**. Cut **tomatoes** into ½-inch pieces. Squeeze **1 tablespoon lime juice** into a medium bowl, then whisk in **¼ cup oil**, **chopped garlic**, and **a pinch each salt and pepper**. Cut remaining lime into wedges. Reserve **2 tablespoons of the dressing** for serving, then toss tomatoes with remaining dressing; set aside to marinate.



### 3. Cook corn

Shuck **corn**, remove any strings, and cut kernels from cobs. Trim and discard ends from scallions; thinly slice. Melt **3 tablespoons butter** in a large skillet over medium-high. Add corn, all but **1 tablespoon of the scallions**, and **a pinch each salt and pepper**. Cook, stirring, until corn is tender, 2–3 minutes. Stir corn with **tomatoes**. Wipe out skillet.



### 4. Cook pork

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork** to skillet in a single layer, working in batches if necessary; cook until well-browned and medium, or an instant-read thermometer inserted into the thickest part reads 145°F, 2–3 minutes per side. Transfer to a cutting board to rest for 5 minutes.



### 5. Finish & serve

Cut **pork** into ½-inch thick slices. Stir **remaining scallions** into **corn and tomatoes**; season to taste with **salt and pepper**. Serve **chorizo-chili pork tenderloin** with **buttery corn and tomatoes** alongside. Spoon **reserved dressing** over **pork tenderloin** along with **a squeeze of lime**, if desired. Enjoy!



### 6. Take it to the next level

Two words... Taco Party. Looking to kick this dinner shindig up a notch or unsure what to do with leftovers? Grab some tortillas, guacamole, sour cream, and maybe a little hot sauce if you're feeling extra spicy.