



Grilled Pork Tenderloin

with Mexican Corn & Red Cabbage Slaw

 20-30min  4 Servings

Succulent pork tenderloin meets the grill for a festive summertime meal. A refreshing red cabbage slaw, dressed with lime juice and cilantro adds a colorful crunch factor. Our take on Mexican street corn—charred ears of sweet corn, finished with a creamy, tangy sauce—might be the star of the show.

What we send

- red cabbage
- pork tenderloin
- lime
- fresh cilantro
- Tam-pico de gallo
- ears of corn
- garlic

What you need

- kosher salt & ground pepper
- sugar

Tools

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.

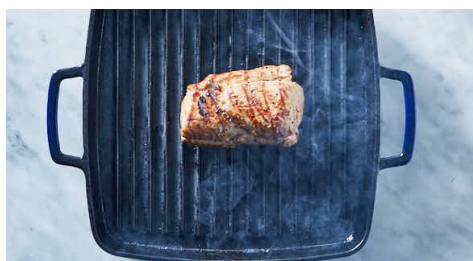
Nutrition per serving

Calories 524.0kcal, Fat 32.3g, Proteins 32.9g, Carbs 30.0g



1. Prep ingredients

Shuck **corn**, removing any strings, and halve each ear, crosswise. Zest and juice **lime**, separately. Pick **cilantro leaves** from **stems**; finely chop leaves and stems, separately. Remove core from **cabbage** and thinly slice. Peel and finely grate **1 clove garlic**.



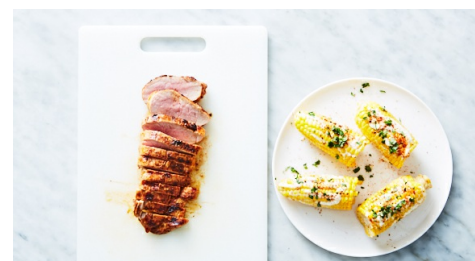
4. Grill pork

Heat a grill or grill pan over high. Pat **pork** dry. In a small bowl, combine **1 tablespoon oil** and **1½ tablespoons spice blend**. Rub all over pork; season with **salt** and **pepper**. Reduce heat to medium, add to grill, covered. Cook pork until lightly charred and still slightly pink in center, 10-12 minutes turning occasionally. Transfer to a cutting board to rest.



2. Make sauce

In a medium bowl, stir together **sour cream**, **mayonnaise**, **grated garlic**, and **½ teaspoon lime zest**. Season to taste with **salt** and **pepper**.



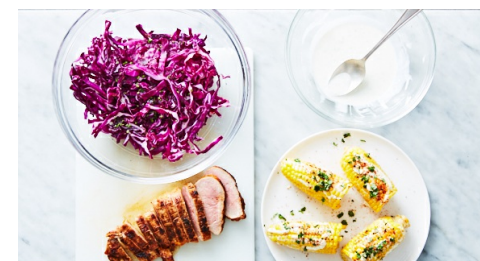
5. Finish corn

Meanwhile, rub **corn** with **oil**, **salt**, and **pepper**. Add corn to grill, covered, turning often. Cook until slightly charred, about 10 minutes. Remove from grill and let cool slightly. Once cool enough to handle, spread corn all over with **½ of the sauce mixture** (save rest for step 6). Then sprinkle with **remaining spice blend** and **chopped cilantro**.



3. Make slaw

In a large bowl, whisk together **2 tablespoons lime juice**, **3 tablespoons oil**, **1 teaspoon sugar**, **1 teaspoon salt**, and **a few generous grinds pepper**. Add **sliced cabbage** and **cilantro stems** and toss to coat. Season to taste with **salt** and **pepper**.



6. Finish & serve

Add **2 teaspoons each water and lime juice** to **remaining sauce**. Slice **pork**. Serve **pork** and any **accumulated juices**, with **slaw** and **corn** alongside. Drizzle **sauce** over pork or serve on the side for dipping. Enjoy!