



Honey-Glazed Pork Tenderloin

with Grilled Apricots & Broccolini



30-40min



4 Servings

Fresh apricots are stone fruit, similar to a small peach, nectarine or plum—with fuzzy golden skin and orange flesh and are the perfect balance of sweet and sour. Grilling fruit brings out the sweetness, adding a depth of lightly charred flavor.

What we send

- scallions
- fresh apricots
- broccolini
- pork tenderloin
- honey
- fresh ginger
- ground coriander

What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

Tools

- small 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

Calories 460.0kcal, Fat 26.0g, Proteins 34.0g, Carbs 24.0g



1. Prep spice rub & glaze

Heat a grill or grill pan to high. In a small bowl, combine **3½ teaspoons ground coriander** and **1 teaspoon each salt and pepper**. Peel and grate **1 teaspoon ginger** into a small bowl. Add **honey, 1 tablespoon vinegar**, and season to taste with **salt and pepper**; stir to combine.



4. Grill ingredients

Add **broccolini, apricots**, and **scallions**, to the other half of the grill or grill pan, in batches if necessary, and cook until tender and charred in spots, turning occasionally: broccolini, 8-14 minutes, apricots, about 6 minutes, scallions, 2-3 minutes. Transfer to a cutting board.



2. Grill pork tenderloin

Pat **pork** dry; season all over with **spice rub**. Reduce grill or grill pan heat to medium; lightly **oil** the grates. Add pork to one side of the grill or grill pan and cover. Cook until lightly charred, firm to the touch, and the internal temperature reaches 145°F, turning occasionally, 12-20 minutes. Transfer to a cutting board and brush with **some of the glaze**.



5. Toast almonds

Meanwhile, toast **almonds** and **1 tablespoon oil** in a small skillet over medium-high heat until almonds are lightly browned, stirring frequently, 2-3 minutes. Season with **salt**.



3. Prep ingredients

While the **pork** cooks, trim ends from **broccolini**, then cut any large stalks in half lengthwise. Cut **apricots** in half and remove pits. Trim ends from **scallions**, keeping them whole. Drizzle **¼ cup oil** all over broccolini, apricots, and scallions and toss to coat; season with a **generous pinch each salt and pepper**.



6. Finish & serve

Finely chop **grilled scallions** and add to bowl with **remaining glaze**. Whisk in **2 tablespoons oil**. Thinly slice **pork**. Serve **pork** and **grilled apricots** drizzled all over with **scallion dressing** with **broccolini** alongside garnished with **toasted almonds**. Enjoy!