

Sk1198 hero badge

Indian-Spiced Pork

with Green Bean Masala and Rice Pilaf



30-40min



4 Servings

Pork tenderloin is tender by default, but we've made it even more so by marinating it in a tandoori-spiced yogurt. Before marinating, the pork is cut into medallions and then pounded thin for more surface area, in turn allowing for more browning and tasty crispy bits. Flavorful stewed beans and aromatic basmati rice pilaf round out the dish especially when garnished with crunchy almonds. Cook, ...

What we send

- fresh ginger
- Berkshire pork tenderloin
- basmati rice
- tandoori spice blend
- red onion
- green beans
- chopped tomatoes
- dried currants

What you need

- coarse salt

Tools

- large nonstick skillet
- small saucepan

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 670.0kcal, Fat 23.2g, Proteins 47.6g, Carbs 63.2g



1. Marinate pork

Peel and mince $\frac{3}{4}$ of ginger and slice the rest. Cut **pork** crosswise into 8 pieces and pound $\frac{1}{2}$ -inch thick. In a medium bowl, combine **1½ tablespoons tandoori** with **yogurt**, $\frac{2}{3}$ of the minced ginger, 1 tablespoon **oil**, and $\frac{3}{4}$ teaspoon **salt**. Spoon $\frac{1}{2}$ of **mixture** into a small bowl and set aside for step 6. Add pork to **marinade**, turning to coat and let sit, 15-20 minutes.



4. Saute aromatics

In a medium pot, heat 1 tablespoon **oil** over medium-high. Add **sliced onions** and cook, stirring frequently, until lightly browned, 4-5 minutes. Add **remaining tandoori spice mix**, 1 teaspoon (or more if desired) of **remaining minced ginger** and cook, stirring until fragrant, about 1 minute.



2. Prep ingredients

Cut **onion** in half, peel, then thinly slice $\frac{3}{4}$ of the onion. Finely chop the rest. Trim off stem ends from **green beans**. Coarsely chop **almonds**.



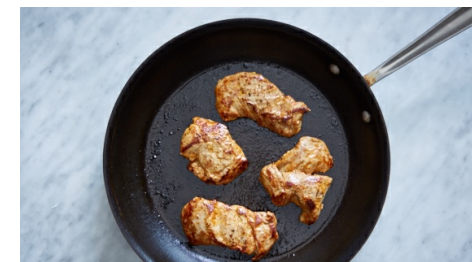
5. Finish beans

Add **tomatoes**, **green beans**, $\frac{1}{2}$ cup **water**, and $\frac{1}{2}$ teaspoon **salt** and bring to a boil. Simmer, covered, over medium until liquid is slightly reduced and **beans** are tender, 12-15 minutes. Uncover **green beans** and increase heat to high. Simmer rapidly, stirring occasionally, until liquid is evaporated and sauce is thickened, about 4 minutes.



3. Make rice

In a small saucepan, heat 1 tablespoon **oil** over medium-high. Add **finely chopped onion** and **sliced ginger**, and cook, stirring until onion is browned, about 5 minutes. Add **rice**, **currants**, 1 teaspoon **salt**, and $1\frac{1}{2}$ cups **water** and bring to a boil. Reduce the heat to low, cover, and cook until rice is tender, about 17 minutes.



6. Cook pork

Heat 1 tablespoon **oil** in a nonstick skillet on medium-high. Scrape marinade off **pork** and season with **salt**. Add to skillet and cook, turning once, until browned and firm to the touch, 6-8 minutes total (lower heat if pork gets too dark). Fluff **rice** and discard **ginger**. Serve pork with **rice**, **beans**, and **reserved yogurt mixture**; sprinkle with **almonds**. Enjoy!