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## Moroccan Pork Tenderloin

with Apricot Chutney & Kale Salad



20-30min



4 Servings

The method of butterflying tenderloin truly does justice to this fantastic piece of pork tenderloin. It creates more surface area for all those yummy spices to cling to, plus there's more contact with the skillet, creating lots of delicious crispy bits. The apricot chutney does double duty as part salad dressing and part condiment. Cook, relax, and enjoy!

## What we send

- curly kale
- pork tenderloin
- ras el hanout

## What you need

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

## Tools

- large skillet
- meat mallet (or heavy 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 530.0kcal, Fat 34.0g, Proteins 37.0g, Carbs 20.0g



### 1. Prep pork

Pat **pork tenderloin** dry. Using a sharp knife, cut pork horizontally (parallel to cutting board) almost completely in half. Open up like a book, and using a meat mallet, pound to an even  $\frac{3}{4}$ -inch thickness. Rub all over with **2 tablespoons oil** and season with **1 tablespoon ras el hanout, 1 teaspoon salt, and several grinds of pepper**. Set aside until step 4.



### 4. Cook pork

Heat **1 tablespoon oil** in a large, heavy skillet over medium-high. Add **pork** to skillet and cook, turning occasionally, until golden and lightly charred in spots, about 4 minutes per side. Transfer to a cutting board, cover loosely with foil and let rest for 5 minutes.



### 2. Make chutney

Finely chop **apricots** into  $\frac{1}{8}$ -inch pieces, then transfer to a small saucepan. Add  **$\frac{1}{3}$  cup vinegar,  $\frac{1}{2}$  cup water, and  $2\frac{1}{2}$  tablespoons sugar**, and bring to a boil. Reduce heat to medium and cook until liquid is reduced to a syrup, 8-10 minutes. Season to taste with **salt**.



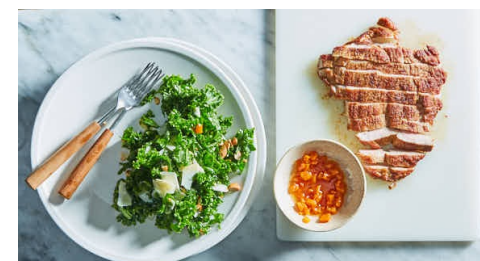
### 5. Prep Parm & almonds

While **pork** cooks, use a vegetable peeler to thinly shave **Parmesan**. (Alternatively, cut it into very thin slices.) Coarsely chop **almonds**.



### 3. Prep kale

While **chutney** cooks, remove stems and inner ribs from **kale**. Stack leaves and cut crosswise into thin ribbons. Transfer to a large bowl and toss with  **$\frac{1}{2}$  teaspoon each salt and sugar**. Using your hands, squeeze and massage the kale until softened, about 10 times.



### 6. Finish & serve

Add **2 tablespoons vinegar** and  **$\frac{1}{4}$  cup oil** to **kale**, and toss to combine. Add **Parmesan** and  **$\frac{1}{3}$  of the chutney** and toss to combine. Spoon onto plates and sprinkle with **almonds**. Cut **pork** into  $\frac{1}{2}$ -inch thick slices and transfer to plates. Serve **pork** with **remaining chutney** alongside. Enjoy!