



NO ADDED GLUTEN

One-Pan Smoky Pork Tenderloin

with Roasted Potatoes & Peppers



30-40min



2 Servings

Smoked paprika is a powerhouse of a spice—made from ground sweet red chilies that have been smoked and dried for hours over oak flames. Despite its vibrant red hue, the heat level is mild, almost sweet, with a delicious smokiness that adds a ton of flavor to meat and veggies.

What we send

- pork tenderloin
- garlic
- russet potato
- red onion
- mini sweet peppers
- lemon
- smoked paprika
- fresh cilantro

What you need

- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- rimmed baking sheet

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 750.0kcal, Fat 33.0g, Proteins 44.0g, Carbs 75.0g



1. Prep vegetables

Preheat oven to 450°F with racks in the upper and lower thirds. Halve, peel, and cut **all of the onion** into ½-inch thick slices. Trim stem ends from **peppers**, then halve lengthwise. Scrub **potato**, then thinly slice into ¼-inch thick rounds.



4. Add pork & roast

Pat **pork** dry and rub all over with **spice paste**. Place pork on top of **vegetables** on the baking sheet, making sure to scrape any remaining spice paste onto pork. Continue roasting in the lower third of oven until pork is almost cooked through and slightly firm to the touch, and vegetables are tender, 6-10 minutes. Switch oven to broil.



2. Roast vegetables

On a rimmed baking sheet, toss **potatoes, peppers, and onions** with **2 tablespoons oil, ½ teaspoon salt, and a few grinds pepper**. Spread vegetables into an even layer (vegetables will overlap slightly). Roast in lower third of oven until potatoes are just beginning to soften, about 15 minutes.



5. Make dressing

While **pork** cooks, coarsely chop **cilantro leaves and stems** together. Into a small bowl, squeeze **½ tablespoon lemon juice**. Whisk in cilantro and **2 tablespoons oil**; season to taste with **salt and pepper**.



3. Make spice paste

While **vegetables** roast, finely grate **½ teaspoon each lemon zest and garlic** into a small bowl. Squeeze **1 tablespoon lemon juice** into bowl, reserve remaining lemon for step 5. Whisk in **2 teaspoons of the smoked paprika, 1 teaspoon oil, ½ teaspoon salt, and a few grinds pepper**.



6. Broil & serve

Transfer baking sheet to upper oven rack. Broil until **pork** is lightly charred and the internal temperature reaches 145°F, and **vegetables** are charred in spots, about 2 minutes (watch closely as broilers vary). Allow pork to rest 3 minutes, then thinly slice. Serve **pork** with **roasted vegetables** alongside. Drizzle all over with **lemon-cilantro dressing**. Enjoy!