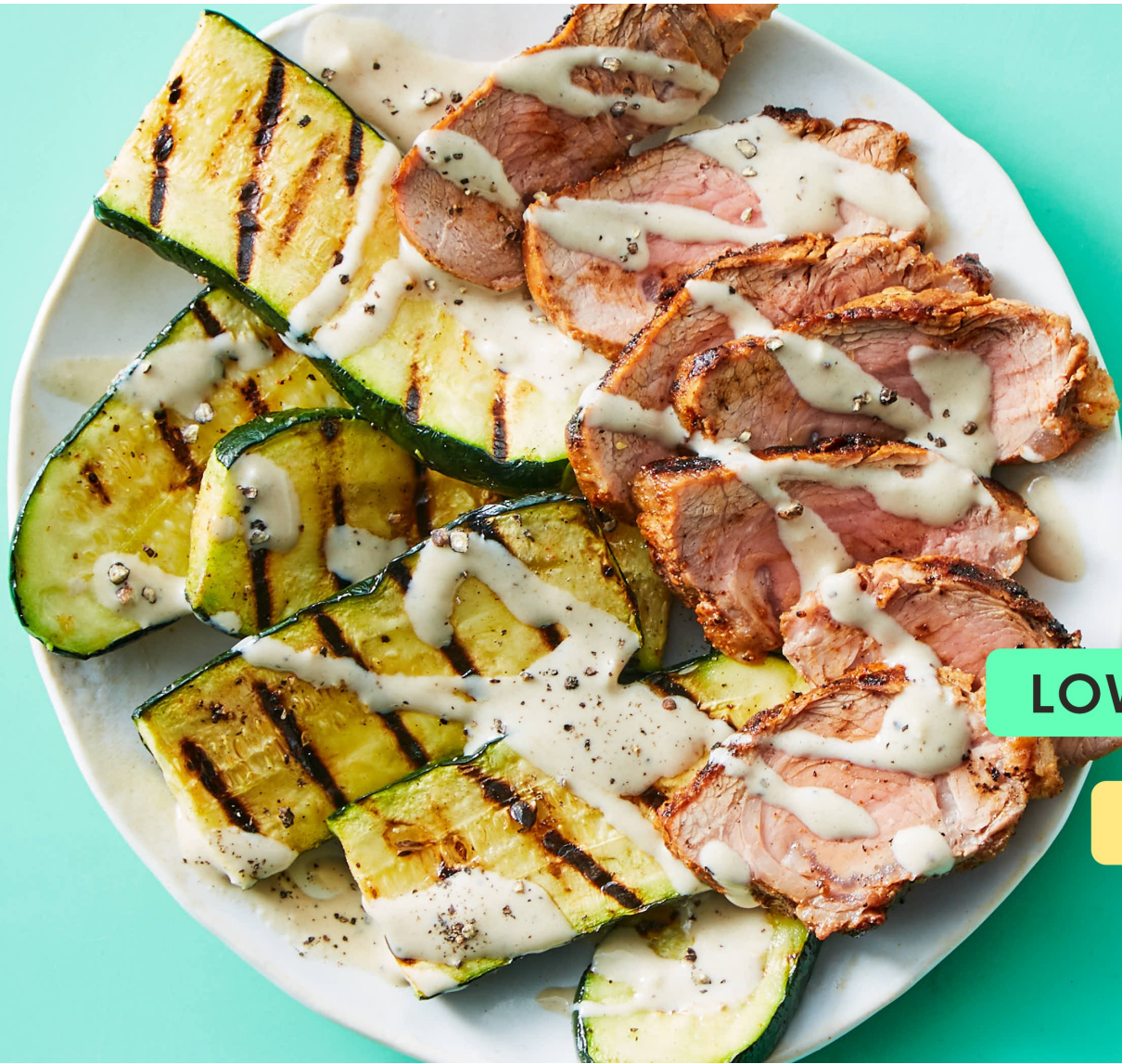




# DINNERLY



LOW CALORIE

LOW CARB

## Harissa Pork Tenderloin with Grilled Zucchini & Tahini Sauce

 20-30min  2 Servings

All that a juicy pork tenderloin needs is a little bit of flavor love—which is exactly what we are giving it here, in the form of a harissa spice blend. Seasonal strips of zucchini dressed with tahini drizzle make this a light, easy weeknight meal. We've got you covered!

#### WHAT WE SEND

- pork tenderloin
- harissa spice blend
- garlic
- tahini <sup>11</sup>
- zucchini

#### WHAT YOU NEED

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

#### TOOLS

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#### ALLERGENS

Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 520kcal, Fat 39g, Carbs 7g, Proteins 35g



#### 1. Prep pork & zucchini

Heat a grill, or grill pan, to high. Pat **pork** dry, then season all over with **salt, pepper,** and **1 teaspoon of the harissa spice blend.** Trim and discard ends from **zucchini,** cut in half crosswise, and slice lengthwise into ½-inch thick planks. In a large bowl, toss zucchini with **1 tablespoon oil** and **a pinch each salt and pepper.**



#### 2. Grill pork & zucchini

Reduce grill, or grill pan, heat to medium and lightly oil grates. Add **pork** to one side of grill and **zucchini** to the other; cover and cook, in batches if necessary.



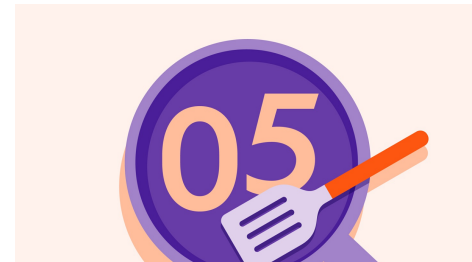
#### 3. Finish pork & zucchini

Grill **pork,** turning occasionally, until an instant-read thermometer inserted into the thickest part reads 145°F, 8–12 minutes. Grill **zucchini,** turning occasionally, until tender and slightly charred in spots, 8–10 minutes. Transfer pork to a cutting board and allow to rest 3 minutes before slicing. Transfer zucchini to plates.



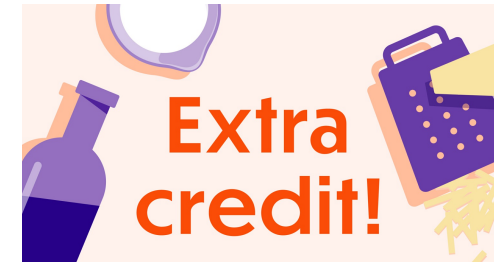
#### 4. Make tahini sauce

Meanwhile, peel and finely chop ½ **teaspoon garlic.** In a small bowl, whisk to combine **tahini,** chopped garlic, **1 teaspoon vinegar,** and **1 tablespoon oil** (mixture will be very thick). Add **2 tablespoons water,** a little at a time, whisking until sauce is creamy; season to taste with **salt** and **pepper.**



#### 5. Finish & serve

Thinly slice **harissa pork tenderloin** and serve **grilled zucchini** alongside. Drizzle **tahini sauce** all over. Enjoy!



#### 6. No grill, no problem!

Preheat broiler with top rack 6 inches from heat source. Broil zucchini on rimmed baking sheet until tender and charred in spots, flipping halfway through, about 8 minutes. Heat 1 tablespoon oil in a heavy, medium skillet over medium-high. Reduce heat to medium and cook pork, turning, until browned on all sides and 145°F internally, 5–7 minutes.