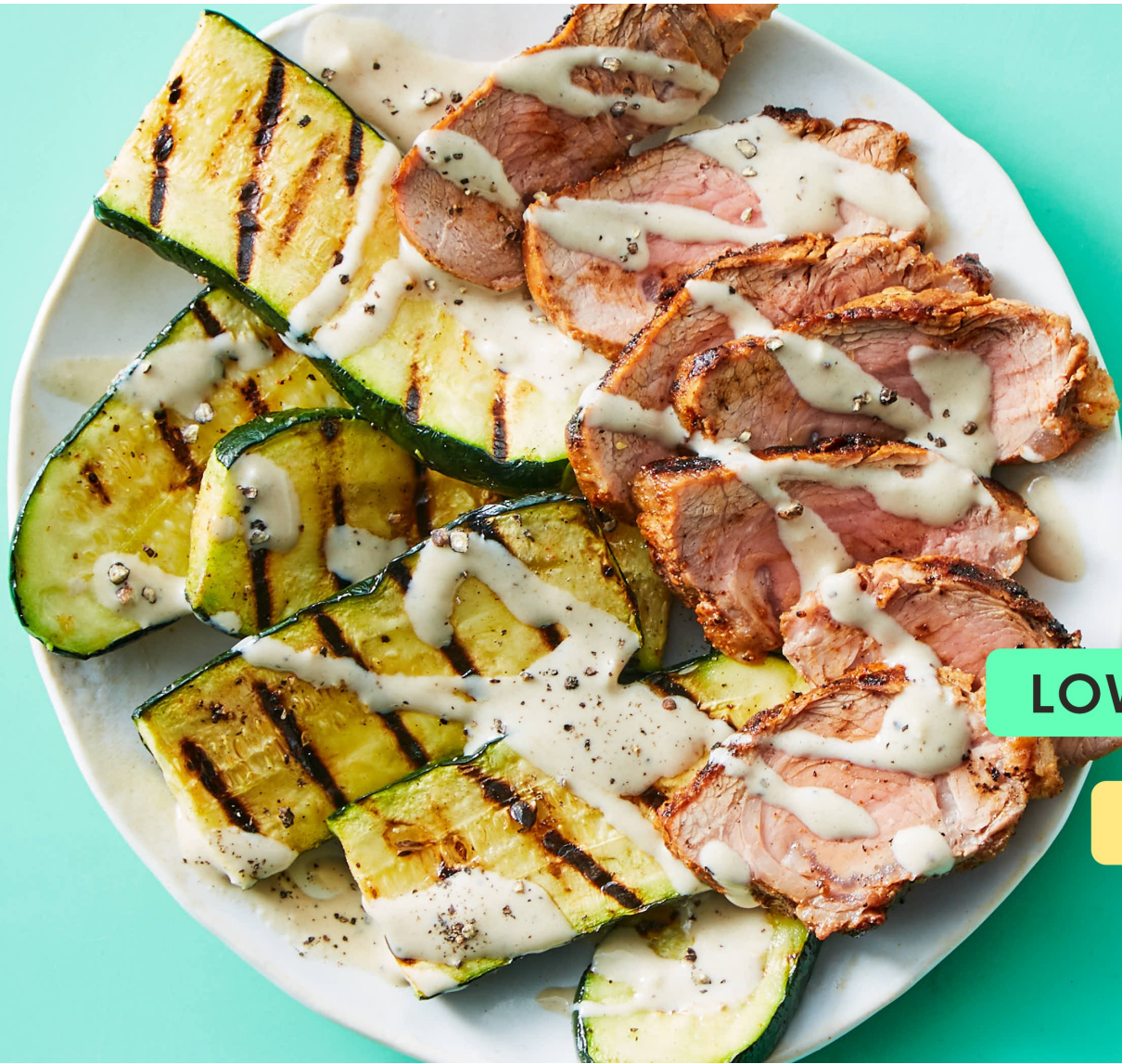




DINNERLY



LOW CALORIE

LOW CARB

Harissa Pork Tenderloin with Grilled Zucchini & Tahini Sauce

 30-40min  4 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

- tahini ¹¹
- pork tenderloin
- garlic
- zucchini
- harissa spice blend

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 460kcal, Fat 32g, Carbs 7g, Proteins 35g



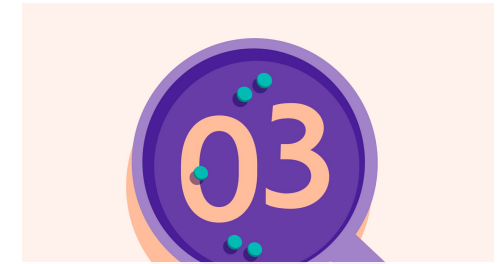
1. Prep pork & zucchini

Heat a grill, or grill pan, to high. Pat **pork** dry, then season all over with **salt, pepper**, and **1½ teaspoons 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 **2 tablespoons 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.



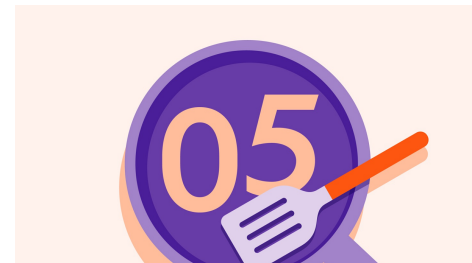
3. Finish pork & zucchini

Grill **pork**, turning occasionally, until an instant-read thermometer inserted into the thickest part reads 145°F, 10–15 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.



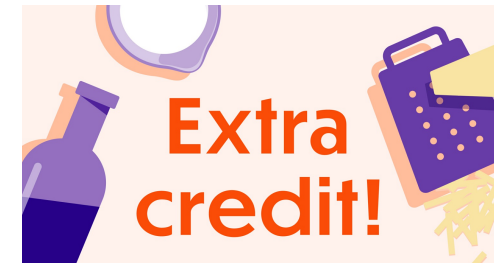
4. Make tahini sauce

Meanwhile, peel and finely chop **1 teaspoon garlic**. In a medium bowl, whisk to combine **tahini**, chopped garlic, **2 teaspoons vinegar**, and **2 tablespoons oil** (mixture will be very thick). Add **¼ cup 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 2 tablespoons oil in a heavy large skillet over medium-high. Reduce heat to medium and cook pork, turning, until browned on all sides and 145°F internally, 5–7 minutes.