



BBQ Pork Tenderloin

with Green Beans & Tangy Potato Salad



30-40min



4 Servings

The ultimate late summer plate. Tender pork tenderloin is glazed in a sweet and tangy barbecue sauce that caramelizes creating a sticky, super flavorful coating. Served with a Yukon gold potato salad studded with pickled shallots and fresh parsley, all coated in a tangy mustard dressing.

What we send

- pork tenderloin
- celery
- barbecue sauce
- shallot
- whole grain mustard ¹⁷
- Yukon gold potatoes
- green beans
- fresh parsley

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

Tools

- colander
- heavy skillet (preferably cast-iron)
- saucepan

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 26g, Carbs 105g, Proteins 34g



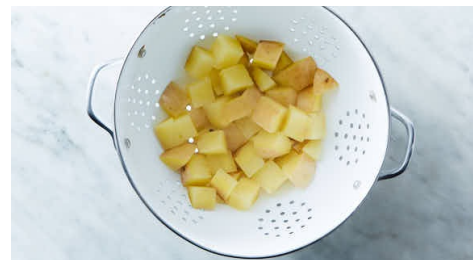
1. Pickle shallots

Preheat oven to 450°F with a rack in the upper third. Peel **shallot**, then finely chop. In large bowl, combine **3 tablespoons vinegar**, **1 tablespoon water**, **1 teaspoon sugar**, and a **generous pinch each salt and pepper**, whisking until sugar dissolves. Stir in chopped shallots.



4. Cook green beans

Trim and discard ends from **green beans**. Heat **1½ tablespoons oil** in a large ovenproof skillet over medium-high. Transfer green beans to skillet, then season with a **pinch each salt and pepper**. Cook, stirring occasionally, until crisp-tender and browned in spots, 6–8 minutes. Transfer to a bowl and cover to keep warm. Return skillet to stove top.



2. Cook potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Transfer to a medium saucepan, then add water to cover by ½ inch. Season with **2 tablespoons salt**. Cover and bring to a boil. Uncover and cook until fork tender, 3–4 minutes. Drain well.



5. Brown pork

Heat **1 tablespoon oil** in same skillet over medium-high. Transfer **pork** to skillet and cook until browned on one side, 2–3 minutes. Flip pork, then spoon **barbecue sauce** over top.



3. Assemble potato salad




While **potatoes** cook, trim and discard ends from **celery**, then thinly slice 2 cups (save rest for own use). Finely chop **parsley leaves and stems**. Add **mustard** and **¼ cup oil** to bowl with **pickled shallots**, stirring to combine. Transfer **potatoes**, celery, and ⅔ of the chopped parsley to same bowl, stirring gently to combine.



6. Finish & serve

Transfer skillet to upper oven rack, then roast until **pork** is firm to the touch and slightly pink in center, 6–8 minutes. Season **potato salad** with **salt and pepper**. Serve **BBQ pork tenderloin** and **green beans** with **potato salad**, garnishing with **remaining parsley**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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