





LOW CARB

Roast Pork & Scallion Pesto

with Whole Roasted Carrot & Asparagus

 30-40min  2 Servings

Much like garlic, onion, and shallots, scallions are alliums. They have a beautiful bright oniony flavor—delicious raw, sautéed, grilled or, finely chopped with olive oil and toasted nuts to make a pesto that packs a super savory punch.

What we send

- garlic
- carrots
- ground coriander
- pork tenderloin
- asparagus
- scallions
- lemon

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium ovenproof skillet
- 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 620.0kcal, Fat 48.0g, Proteins 32.0g, Carbs 11.0g



1. Marinate pork

Preheat oven to 450°F with racks in the upper and lower thirds. Peel and grate, or finely chop, **1 teaspoon garlic**. In a small bowl, combine **2 teaspoons of the ground coriander**, $\frac{3}{4}$ of the garlic, **1 tablespoon oil**, $\frac{1}{2}$ **teaspoon salt**, and **several grinds of pepper**. Pat **pork** dry and rub all over with spiced oil. Let sit until step 5.



4. Roast asparagus

Transfer **scallions** to a cutting board to cool. Arrange **carrots** on one half of the baking sheet and add **asparagus** to the other half. Drizzle asparagus with **1 teaspoon oil** and a **pinch each salt and pepper**. Return baking sheet to oven and roast on lower oven rack until carrots and asparagus are lightly browned in spots, 7-8 minutes.



2. Prep ingredients

Scrub **carrots** and cut in half lengthwise, or quarter if thick. Trim bottom 2 inches from **asparagus**. Trim ends from **scallions**, then thinly slice. Grate $\frac{1}{2}$ **teaspoon lemon zest**, then squeeze **1 teaspoon juice** into a small bowl. Cut any remaining lemon into wedges.



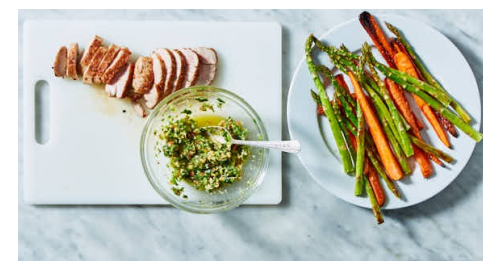
5. Sear pork

Meanwhile, heat **1 tablespoon oil** in same ovenproof skillet over medium-high. Scrape **marinade** from **pork**. Add pork to skillet, and cook, turning, until browned all over, about 6 minutes. Transfer skillet to upper oven rack and roast until instant read thermometer inserted into the center registers 135°F, 7-10 minutes. Transfer to a board to rest for 5 minutes.



3. Roast carrots & scallions

On a rimmed baking sheet, rub **carrots** with **1 tablespoon oil** and season with **salt** and **pepper**, then spread to an even layer. Roast on lower oven rack until just tender, stirring once, 10-12 minutes. Heat $\frac{1}{2}$ **tablespoon oil** in a medium ovenproof skillet over medium-high. Add **scallions** and cook, stirring, until softened and lightly browned in spots, 1-2 minutes.



6. Make pesto & serve

Chop **scallions** and **half of the almonds** together until a coarse paste forms; transfer to bowl with **lemon zest and juice**, **remaining garlic**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Thinly slice **pork**. Serve **pork** with **asparagus** and **carrots**, topped with **scallion pesto**. Serve **any lemon wedges** alongside. Enjoy!