



DINNERLY

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Roasted Pork & Ginger Veggies with Zesty Butter

 20-30min  4 Servings

Any night that a succulent roast pork tenderloin is on the table is a good night as far as we're concerned! This one is served with gingery carrots and string beans and a kind of fancy Sriracha butter for an extra kick. We've got you covered!

WHAT WE SEND

- fresh ginger
- pork tenderloin
- carrots
- green beans
- sriracha

WHAT YOU NEED

- butter ⁷
- kosher salt & ground pepper
- olive oil

TOOLS

- ovenproof skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 370.0kcal, Fat 22.0g, Proteins 30.0g, Carbs 14.0g



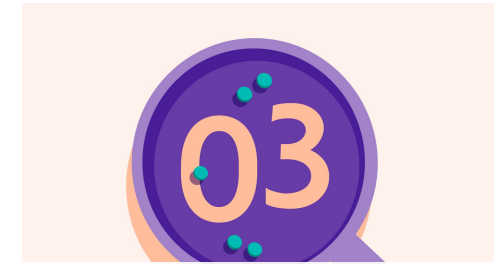
1. Prep pork

Take **4 tablespoons of butter** out of the fridge to soften. Preheat oven to 450°F with a rack in the center. Pat **pork** dry, then season all over with **1 teaspoon salt** and a **few grinds pepper**.



2. Prep veggies

Peel and finely chop **2 teaspoons ginger**. Scrub **carrots**, then thinly slice on an angle. Trim stem ends from **green beans**.



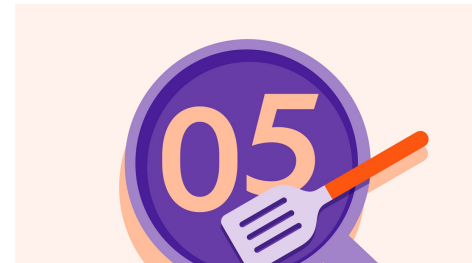
3. Sauté carrots & ginger

Heat **2 tablespoons oil** in a large ovenproof skillet over medium-high. Add **carrots, chopped ginger, and a pinch each salt and pepper**. Cook, stirring, until ginger is fragrant and carrots are just tender, about 4 minutes. Transfer carrots to a bowl. Return skillet to medium-high. Add **2 teaspoons oil, green beans, and a pinch each salt and pepper**.



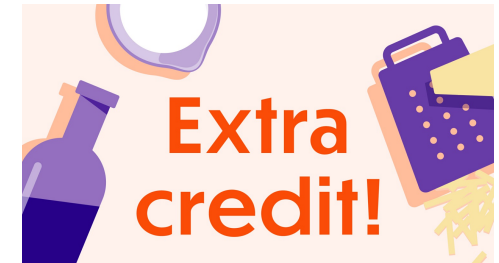
4. Roast pork

Push **green beans** to one side of skillet and transfer **pork** to the other side. Cook until pork is browned on one side, about 6 minutes. Flip pork. Return **carrots** to area of skillet with green beans. Transfer skillet to center oven rack. Roast until pork is barely firm to the touch, about 15 minutes. Remove from the oven; let rest 5 minutes.



5. Season Sriracha butter

In a small bowl, mash **softened butter** with **half of a Sriracha packet** (or more, depending on heat preferences). Spread **some or all of the Sriracha butter** over **pork**, then serve with **green beans and carrots**. Enjoy!



6. Make it picky eater proof

Got picky eaters to feed? Leave the ginger out of some or all of the sautéed veggies. You can also leave all of the Sriracha out of the butter for those who don't like the heat.