



# DINNERLY



## Tex-Mex Pork Tenderloin with Grilled Corn & Tomato Salad

 30-40min  2 Servings

This meal is summer on a plate. Juicy pork tenderloin goes from wow to YOWZA with the simple addition of our taco seasoning and some time on the grill. It's served with seasonal sides, grilled corn and tomatoes. We've got you covered!

#### WHAT WE SEND

- cucumber
- pork tenderloin
- taco seasoning
- garlic
- ears of corn
- plum tomatoes

#### WHAT YOU NEED

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

#### TOOLS

- meat mallet (or heavy skillet)

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 710.0kcal, Fat 39.0g, Proteins 38.0g, Carbs 62.0g



#### 1. Marinate pork

Using a sharp knife, cut **pork tenderloin** (parallel to cutting board), almost completely in half. Open up like a book, and pound to an even ½-inch thickness. In a small bowl, combine **2 teaspoons taco seasoning** with **1 tablespoons oil**, and rub all over pork. Set aside at room temperature to marinate.



#### 2. Prep ingredients

Place **2 tablespoons butter** in a small bowl and allow to soften. Peel and finely chop **1 teaspoon garlic**. Shuck **corn**, rub with **oil**, and season with **a pinch each salt and pepper**. Cut **tomato** in half lengthwise, then thinly slice crosswise. Trim ends from **cucumber** (peel if desired), cut in half lengthwise, then thinly slice crosswise.



#### 3. Make salad & butter

Preheat a grill or grill pan to high. In a medium bowl, whisk together **1 tablespoon vinegar**, **½ teaspoon garlic**, **1 teaspoon sugar**, and **2 tablespoons oil**. Stir in **tomatoes** and **cucumbers**; season to taste with **salt** and **pepper**. To bowl with **butter**, add **remaining garlic**, and **a pinch each salt and pepper**; mash until combined.



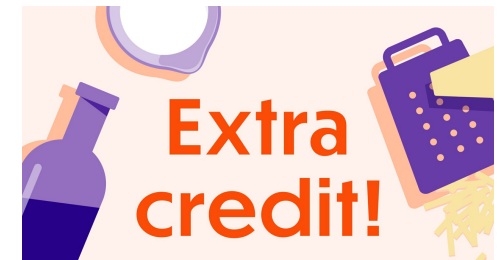
#### 4. Grill pork & corn

Reduce grill or grill pan heat to medium-high heat. Add **pork** to one side of grill and **corn** to the other side (in batches if necessary). Cover and cook, turning once or twice. Cook pork until an instant-read thermometer inserted into the thickest part reads 145°F, 6–8 minutes per side. Cook corn until slightly charred in spots, about 8–10 minutes.



#### 5. Finish & serve

Transfer **pork** and **corn** to a cutting board. Let pork rest about 3 minutes and the corn cool slightly. Spread **garlic butter** all over grilled corn. Slice pork into ½-inch thick pieces. Serve **pork** with **corn and tomato salad** alongside. Drizzle **pork** with any **remaining dressing**, if desired. Enjoy!



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

Preheat broiler with top oven rack 6 inches from heat source. On a rimmed baking sheet, add pork to one side and corn to the other side (in batches if necessary). Cook pork until an instant-read thermometer inserted into the thickest part reads 145°F, 6–8 minutes per side. Cook corn until slightly charred in spots, about 8–10 minutes.