



Mojo Pork Tenderloin

with Black Beans & Spanish Rice



30-40min



2 Servings

Mojo sauce, a Cuban classic, is full of vibrant citrus flavor, courtesy of freshly squeezed orange and lime juices. We use the zippy mojo as a marinade for pork tenderloin, and then turn it into an ultra flavorful pan sauce. It's sure to put some pep in your step, especially when served with hearty rice and black beans.

What we send

- quick-cooking brown rice (use $\frac{3}{4}$ cup)
- 1 orange
- 1 lime
- garlic (use 2 large cloves)
- $\frac{1}{4}$ oz fresh cilantro
- ground cumin (use 2 tsp)
- 10 oz pkg pork tenderloin
- 1 can black beans
- 2 plum tomatoes

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar) ¹⁷

Tools

- medium saucepan
- fine-mesh sieve
- box grater or microplane
- medium ovenproof skillet

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

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

Nutrition per serving

Calories 1160kcal, Fat 68g, Carbs 94g, Proteins 48g



1. Boil rice

Preheat oven to 450°F with a rack in the upper third. Bring a medium saucepan of **salted water** to a boil over high heat. Add $\frac{3}{4}$ **cup rice** and boil (like pasta), stirring occasionally, 22 minutes, or until just tender. Drain rice in a fine-mesh sieve; transfer to a bowl, and cover to keep warm. Reserve saucepan for step 5.



4. Cook pork

Pat **pork** dry, reserving marinade. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Cook pork until browned, 2-3 minutes per side. Remove skillet from heat; pour in reserved marinade and **2 tablespoons water**. Cover loosely with foil; roast on top rack until pork reaches an internal temperature of 145°F, 5-7 minutes.



2. Prep ingredients

Meanwhile, finely grate **1 teaspoon orange zest**, then squeeze $\frac{1}{3}$ **cup juice** into a small bowl. Finely grate **1 teaspoon lime zest** and squeeze **1 tablespoon juice** into a small bowl. Cut any remaining lime into wedges. Peel and finely chop **2 teaspoons garlic**. Finely chop **cilantro leaves and stems** together.



5. Cook beans

Rinse and drain **beans**. Quarter **tomatoes** lengthwise, then cut into $\frac{1}{4}$ -inch pieces. Heat **1 tablespoon oil** in reserved medium saucepan. Add tomatoes and **remaining garlic**; season to taste with **salt** and **pepper**. Cook, stirring, until tomatoes break down into a chunky sauce, 2-3 minutes. Stir in beans, **rice** and **3 tablespoons oil**; cook until warmed through, 1-2 minutes.



3. Marinate pork

In a medium bowl, stir to combine **cilantro, lime zest and juice, orange zest and 3 tablespoons of the juice, $\frac{1}{4}$ cup oil, 1 tablespoon vinegar, 2 teaspoons of the cumin, and 1 teaspoon of the garlic**; season with **salt** and **pepper**. Pierce **pork** all over with a fork, then place in bowl, turning to coat, to marinate for 5 minutes.



6. Serve

Thinly slice **pork**. Stir **remaining orange juice** into skillet to make a **pan sauce**. Transfer pork and **rice and beans** to plates. Spoon **pan sauce** over **pork** and serve **lime wedges** alongside to squeeze over rice. Enjoy!