MARLEY SPOON

Peak Season! Cranberry-Stuffed Pork Loin

with Sweet Potato Mash & Garlic Kale

40-50min 2 Servings

Succulent pork loin is stuffed with a sweet, savory, tangy mix of cranberries, walnuts, garlic, and poultry seasoning, before it's wrapped in thinly sliced prosciutto in this cozy peak season big batch meal. Alongside, fluffy mashed sweet potatoes are finished with brown butter, and kale is braised then roasted underneath the pork as it finishes in the oven. (2-p serves 4; 4-p serves 8)

What we send

- 4 sweet potatoes
- 1 oz dried cranberries
- garlic
- 1 oz walnuts [2]
- 2 bunches curly kale
- ¼ oz poultry seasoning
- 2 (10 oz) pkgs pork tenderloin
- 2 oz prosciutto
- 1 pkt chicken broth concentrate

What you need

- kosher salt & ground pepper
- olive oil
- 6 Tbsp butter [1]

Tools

- vegetable peeler
- large pot with a lid
- microplane or grater
- large ovenproof skillet
- rimmed baking sheet
- medium nonstick skillet

Cooking tip

Be sure to read through the whole recipe before you start to cook. You'll be glad you did!

Allergens

Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 33g, Carbs 68g, Protein 49g

1. Boil potatoes

Preheat oven to 425°F with a rack in the center.

Peel **sweet potatoes**; cut into 1-inch pieces. Place in a large pot with enough **salted water** to cover by 1 inch. Cover; bring to a boil. Uncover and cook until easily pierced with a fork, about 8 minutes. Reserve **½ cup cooking water**, then drain and return to pot off heat. Cover to keep warm.

2. Prep ingredients

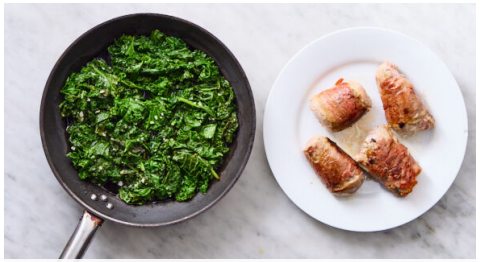
Add **cranberries** to a small bowl; cover with **boiling water**. Let soften for 10 minutes, drain, then finely chop. Grate **¼ teaspoon garlic**; mince **2 teaspoons garlic**. Finely grate **4 walnuts halves**. Strip **kale** leaves from stems; tear into 1-inch pieces.

To a small bowl, add **cranberries, grated garlic, grated walnuts**, and **¼ teaspoon poultry seasoning**. Mix to combine.

3. Stuff pork

Use a sharp knife to cut a 1-inch wide pocket through the center of each piece of **pork**; use the handle of a spoon to widen pocket, if necessary. Divide the **cranberry stuffing** between the pockets, filling each pocket evenly.

Season **each pork loin** all over with **salt**, **pepper**, and **⅛ teaspoon remaining poultry seasoning**. Wrap each pork loin with a piece of **prosciutto**.



4. Sear pork & sauté kale

Heat **1 tablespoon oil** in a large ovenproof skillet over medium. Add **pork**, seam side down; sear until just browned, 1–2 minutes per side. Transfer to a plate. Add more oil if pan looks dry and, working in batches, add **kale**; tossing as kale wilts. Once all of the kale is wilted, add **chopped garlic, broth concentrate**, and **1 cup water**. Bring to a simmer; season to taste.

5. Finish pork; toast nuts

Add **pork**, seam side down, to skillet on top of **kale**. Transfer to oven and cook until kale is browned in spots and pork reaches an internal temperature of 165°F, 10–12 minutes. Set aside to rest until ready to serve.

While pork rests, transfer **remaining walnuts** to a baking sheet and roast until fragrant and browned, about 5 minutes. Coarsely chop nuts.

6. Finish & serve

In a medium nonstick skillet, melt **6 tablespoons butter** over medium heat, swirling skillet, until butter solids start to brown, 2–4 minutes. Transfer to pot with **sweet potatoes** with **reserved cooking liquid** and mash. Season to taste with **salt** and **pepper**. Sprinkle **walnuts** over **kale** and **pork** and serve alongside **brown butter sweet potatoes**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at marleyspoon.com **#marleyspoon**