



Butterflied Pork Tenderloin

with Red Cabbage & Bacon Gremolata

30-40min

2 Servings

Gremolata is an Italian topping that adds a freshness to dishes. It's traditionally made by combining finely chopped herbs, garlic, and lemon zest. Well, we've really taken it to the next level, with the addition of Parmesan and crispy, smoky bacon. This bacon gremolata adds a fresh, herby flavor to roasted red cabbage, but be sure to save some to sprinkle over the mustardy pork tenderloin!

What we send

- 1 lb red cabbage
- 4 oz pkg thick-cut bacon
- 1 oz salted almonds ¹⁵
- 1/4 oz fresh parsley
- 1 lemon
- 3/4 oz Parmesan ⁷
- 10 oz pork tenderloin
- 1 oz whole-grain mustard ¹⁷
- 1 pkt chicken broth concentrate

What you need

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

Tools

- rimmed baking sheet
- medium skillet
- box grater or microplane
- meat mallet (or heavy 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

Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 850kcal, Fat 55g, Carbs 19g, Proteins 65g



1. Roast cabbage

Preheat oven to 450°F with a rack in the upper third. Halve **cabbage**, remove and discard core, then cut cabbage into 1/2-inch thick slices. On a rimmed baking sheet, massage cabbage with **2 tablespoons oil, 1 tablespoon water, and a generous pinch of each salt and pepper**. Spread in an even layer and roast on upper oven rack, stirring once, until tender and golden brown, 25-30 minutes.



4. Prep pork

Cut **pork tenderloin** horizontally (parallel to cutting board) almost completely in half. Open up like a book, and pound to an even 1/4-inch thickness. Season with **salt** and **pepper**. Heat reserved skillet over medium-high. Add pork and cook until well browned and a thermometer inserted into the center reads 145°F, 3-4 minutes per side. Transfer to a cutting board.



2. Cook bacon

While **cabbage** roasts, add **bacon** to a medium skillet over medium-high heat (it's OK if bacon overlaps). Cook until golden brown and crisp, 3-4 minutes per side. Transfer bacon to a paper towel-lined plate. Pour off **all but 1 tablespoon fat** from skillet. Reserve skillet with remaining bacon fat for step 4.



5. Make pan sauce

Pour off **any fat** from skillet, then add **mustard, broth concentrate, lemon juice, and 1/3 cup water**. Bring to a simmer over medium-high. Cook, scraping up browned bits, until slightly reduced, about 2 minutes. Add **any resting pork juices**, then swirl in **1 tablespoon butter** until melted. Season to taste with **salt** and **pepper**.



3. Make gremolata

Coarsely chop **bacon** and **almonds**. Pick **parsley leaves** from **stems**. Finely chop stems, keeping leaves whole. Finely grate **lemon zest**, then separately squeeze **1 tablespoon juice** into a small bowl. Finely grate **Parmesan**. In a medium bowl, stir to combine bacon, almonds, parsley leaves and stems, lemon zest, and **a pinch of each salt and pepper**.



6. Finish & serve

Toss **roasted cabbage** with **half of the gremolata, all of the Parmesan**, and drizzle lightly with **oil**. Serve **pork** drizzled with **pan sauce** and with **cabbage** and **remaining gremolata** alongside. Enjoy!