



Hoisin-Glazed Pork Tenderloin

with Pineapple Fried Rice



30-40min



2 Servings

Hoisin is a Chinese sauce made from soy beans that is also usually flavored with chili, garlic, and warm spices. The pork is glazed in the sticky sauce and then served alongside fried rice that is studded with sweet pineapple and crisp snow peas.

What we send

- 5 oz jasmine rice
- garlic
- 1 oz fresh ginger
- 1 pkt hoisin sauce ^{1,6,11}
- 2 (½ oz) tamari in fish-shaped pods ⁶
- 10 oz pkg pork tenderloin
- 1 oz scallions
- 4 oz snow peas
- 4 oz fresh pineapple
- ⅓ oz toasted sesame oil (use ½ tsp) ¹¹

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- medium saucepan
- fine-mesh sieve
- rimmed baking sheet
- medium nonstick 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

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

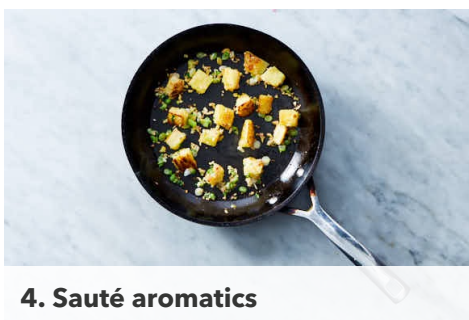
Nutrition per serving

Calories 690kcal, Fat 18g, Carbs 89g, Proteins 36g



1. Make 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 **rice** and boil (like pasta), stirring occasionally, until just tender, about 12 minutes. Drain rice in a fine-mesh sieve, rinse with cold water, and drain well again.



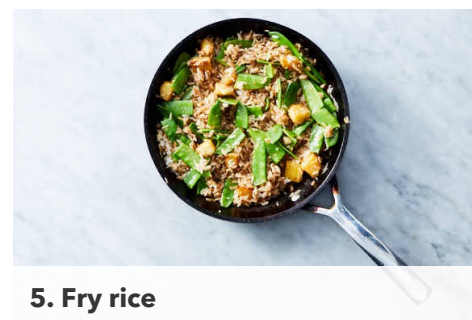
4. Sauté aromatics

Heat **1 tablespoon neutral oil** in a medium nonstick skillet over high. Add **pineapple** and cook, stirring occasionally, until slightly browned, about 3 minutes. Add **scallion white and light greens** and **remaining chopped garlic and ginger**; cook, stirring, until fragrant, about 1 minute.



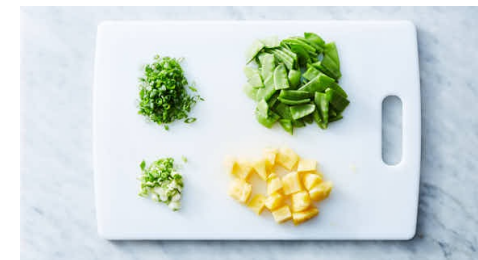
2. Make glaze & roast pork

Peel and finely chop **1½ teaspoons each of garlic and ginger**. In a small bowl, combine **hoisin**, **1 tablespoon tamari**, **1 teaspoon of the garlic**, and **½ teaspoon of the ginger**. Pat **pork** dry and season with **salt** and **pepper**. Brush pork with **2 tablespoons glaze** and plate on a rimmed baking sheet. Roast on upper oven rack until pork reaches 145°F degrees internally, 6–8 minutes.



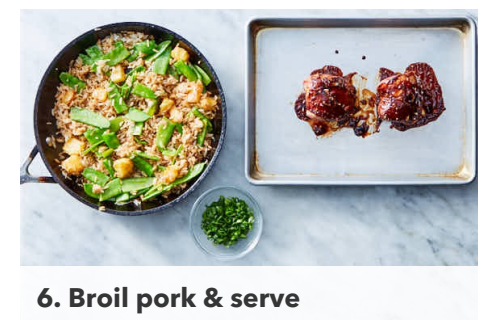
5. Fry rice

Add **rice**, **snow peas**, **1 tablespoon neutral oil**, **½ teaspoon sesame oil**, and **remaining tamari** to same skillet. Cook over high heat, pressing down to allow rice to crisp, tossing occasionally and repeating, until the rice is warmed through, about 4 minutes. Season to taste with **salt** and **pepper**.



3. Prep ingredients




Meanwhile, trim **scallions**, then thinly slice, keeping dark greens separate. Trim stem ends from **snow peas**, then halve crosswise. Cut **pineapple** into ½-inch pieces.



6. Broil pork & serve

Switch oven to broil. Brush **roasted pork** with **remaining glaze**. Broil pork on top oven rack until sauce is browned and caramelized, 1–2 minutes (watch closely as broilers vary). Slice **pork**, then serve on top of **pineapple fried rice**. Top **pork** with **any resting juices** from baking sheet and cutting board, and sprinkle with **remaining scallion dark greens**. 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    **#marthaandmarleyspoon**