



Berbere Roast Pork Tenderloin

with Honey Butter-Glazed Squash



30-40min



2 Servings

Berbere is a lively mix of ground herbs and spices like chili peppers, garlic, ginger, nigella, and fenugreek. It is a key ingredient in Ethiopian and Eritrean cuisines, but we like to use this aromatic blend in all kinds of meat and veggie dishes. Here, we use it to add a warming heat to roasted pork tenderloin. Sweet honey butter-glazed butternut squash and tender rainbow chard are the perfect sides to balance the heat.

What we send

- berbere spice blend (use 2¼ tsp)
- 10 oz pork tenderloin
- 1 oz fresh ginger
- garlic
- 1 jalapeño
- 1 bunch rainbow chard
- ½ lb butternut squash
- 1 oz honey

What you need

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

Tools

- rimmed baking sheet
- medium 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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 50g, Carbs 30g, Proteins 39g



1. Marinate pork

Preheat oven to 450°F with a rack in the upper third. In a medium bowl, combine **1 tablespoon oil**, **2¼ teaspoons berbere spice**, and **a generous pinch of salt**. Pat **pork** dry, then add to marinade, rubbing all over to coat. Set aside until step 4.



4. Sear & roast pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** and sear until well browned, 2-3 minutes per side. Transfer pork to baking sheet with **squash**. Roast on upper oven rack until squash is well browned and pork is firm to the touch and reaches an internal temperature of 145°F, about 10 minutes. Wipe out skillet and return to stovetop.



2. Prep ingredients

Finely chop **2 teaspoons each of peeled ginger and garlic**. Finely chop **1 tablespoon jalapeño** (or more, or less depending on heat preference). Cut **stems** from **rainbow chard**, then thinly slice crosswise. Separately stack **chard leaves**, then roll like a cigar and cut crosswise into 1-inch ribbons. Cut **squash** into 1-inch pieces.



5. Cook rainbow chard

Heat **1 tablespoon oil** and **1 teaspoon of the chopped garlic** in same skillet over medium-high until fragrant, about 1 minute. Add **chard stems**; cook until softened, 1-2 minutes. Add **chard leaves** in handfuls, stirring after each addition, until tender, 3-5 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet.



3. Roast squash

On a rimmed baking sheet, toss **squash** with **1 tablespoon oil** and **a generous pinch of each salt and pepper**. Roast on upper oven rack until squash is tender and lightly browned, about 12 minutes. Remove from oven and use a spatula to flip squash.



6. Glaze squash & serve

Heat **2 teaspoons oil** in same skillet over medium-high. Add **chopped jalapeños, ginger, and remaining garlic**; cook until lightly browned, 1-2 minutes. Add **honey** and **2 tablespoons butter**. Simmer, stirring, until butter is melted and sauce is smooth. Stir in **squash**; season to taste with **salt**. Thinly slice **pork** and serve with **glazed squash** and **rainbow chard**. Enjoy!