



Smoky Spanish Pork Pan Roast

with Lemon Chimichurri



30-40min



2 Servings

Smoked paprika is a powerhouse spice—made from ground sweet red chiles that have been smoked and dried for hours. Despite its vibrant red hue, the heat level is mild, almost sweet, with a delicious smokiness that adds a ton of flavor to meat and veggies. Take this Spanish pork pan roast for example. It's packed with a smoky flavor, served alongside lemon chimichurri for a fresh contrast.

What we send

- 1 medium red onion
- ½ lb mini sweet peppers
- 2 russet potatoes
- garlic
- 1 lemon
- ¼ oz smoked paprika
- 10 oz pkg pork tenderloin
- ¼ oz fresh cilantro

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 36g, Carbs 60g, Proteins 44g



1. Prep vegetables

Preheat oven to 450°F with a rack in the upper third. Halve and cut **all of the onion** into ½-inch thick slices. Trim stem ends from **peppers**, then halve lengthwise. Scrub **potatoes**, then slice into ¼-inch thick rounds.



2. Roast vegetables

On a rimmed baking sheet, toss **potatoes, peppers, and onions** with **2 tablespoons oil** and **a pinch each of salt and pepper**. Spread vegetables into an even layer (they will overlap slightly). Roast on upper oven rack until potatoes just begin to soften, about 5 minutes.



3. Make spice paste

While **vegetables** roast, finely grate **½ teaspoon each of garlic and lemon zest** into a small bowl. Squeeze **1 tablespoon lemon juice** into same bowl. Reserve remaining lemon for step 5. Whisk in **2 teaspoons smoked paprika, 1 teaspoon oil, and a pinch each of salt and pepper**.



4. Roast pork with veggies

Pat **pork** dry, then rub all over with **spice paste**. Place pork over **vegetables** on baking sheet, scraping any remaining spice paste onto pork. Roast on upper oven rack until pork is almost cooked through and slightly firm to the touch, and vegetables are tender, 15–20 minutes. (If browning quickly, remove vegetables before broiling.)



5. Make chimichurri

Meanwhile, coarsely chop **cilantro leaves and stems**. Into a small bowl, squeeze **½ tablespoon lemon juice**. Whisk in **chopped cilantro** and **2 tablespoons oil**. Season to taste with **salt and pepper**.



6. Broil & serve

Switch oven to broil. Broil **pork and vegetables** on upper oven rack until pork is lightly charred and reaches 145°F internally, and veggies are charred in spots, about 2 minutes (watch closely as broilers vary). Allow pork to rest for 3 minutes, then thinly slice, if desired. Serve **pork** with **roasted vegetables** alongside. Drizzle with **chimichurri**. Enjoy!