

DINNERLY



Tex-Mex Pork Tenderloin with Grilled Corn & Tomato Salad



30-40min



2 Servings

This meal is summer on a plate. Juicy pork tenderloin goes from wow to YOWZA with the simple addition of our taco seasoning and some time on the grill. It's served with seasonal sides, grilled corn and tomatoes. We've got you covered!

WHAT WE SEND

- 10 oz pkg pork tenderloin
- ¼ oz taco seasoning (use 2 tsp)
- 2 ears of corn
- 1 plum tomato
- 1 cucumber

WHAT YOU NEED

- olive oil
- butter ⁷
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)
- sugar
- garlic

TOOLS

- meat mallet (or heavy skillet)
- grill or grill pan

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 720kcal, Fat 38g, Carbs 64g, Protein 40g



1. Marinate pork

Using a sharp knife, cut **pork tenderloin** (parallel to cutting board), almost completely in half. Open up like a book, and using a meat mallet or heavy skillet, pound to an even ½-inch thickness. In a small bowl, combine **2 teaspoons taco seasoning** with **1 tablespoons oil**. Rub all over pork, then season with **salt**. Set aside at room temperature to marinate.



2. Prep ingredients

Place **2 tablespoons butter** in a small bowl to soften. Finely chop **1 teaspoon garlic**. Shuck **corn**, removing any strings. Rub corn with **oil** and season with **a pinch each of salt and pepper**. Cut **tomato** in half lengthwise, then thinly slice crosswise. Trim ends from **cucumbers** (peel if desired), cut in half lengthwise, then thinly slice crosswise.



3. Make salad & butter

Preheat a grill or grill pan to high. In a medium bowl, whisk together **1 tablespoon vinegar**, **½ teaspoon of the chopped garlic**, **1 teaspoon sugar**, and **2 tablespoons oil**. Stir in **tomatoes** and **cucumbers**; season to taste with **salt** and **pepper**. To bowl with **softened butter**, add **remaining chopped garlic**, and **a pinch each of salt and pepper**; mash with a fork to combine.



4. Grill pork & corn

Reduce grill or grill pan heat to medium-high. Add **pork** to one side of grill and **corn** to the other side (in batches, if necessary). Cover and cook, turning once or twice. Cook pork until reaches 145°F internally, 6–8 minutes per side. Grill corn until slightly charred in spots, about 8–10 minutes.



5. Finish & serve

Transfer **pork** and **corn** to a cutting board. Let pork rest, about 3 minutes, and allow the corn to cool slightly. Spread **garlic butter** all over **grilled corn**. Slice **pork** into ½-inch thick pieces. Serve **pork** with **corn and tomato salad** alongside. Drizzle **pork** with any **remaining dressing**, if desired. Enjoy!



6. No grill, no problem!

Preheat broiler with top oven rack 6 inches from heat source. On a rimmed baking sheet, add pork to one side and corn to the other side (in batches if necessary). Cook pork until an instant-read thermometer inserted into the thickest part reads 145°F, 6–8 minutes per side. Cook corn until slightly charred in spots, about 8–10 minutes.