



Southwestern Grilled Pork & Tomato Salad

with Cilantro-Lime Buttered Corn



30-40min



2 Servings

If you don't have a grill or grill pan, preheat the broiler with rack in the top position. Place corn on a rimmed baking sheet and broil on top rack until lightly charred, 5-10 minutes. Heat 1 tablespoon oil in a medium skillet over medium-high, add pork and cook until internal temperature reaches 145°F, about 3-4 minutes per side.

What we send

- 10 oz pkg pork tenderloin
- ¼ oz taco seasoning
- 1 container grape tomatoes
- 1 shallot
- garlic
- ¼ oz fresh cilantro
- 1 cucumber
- 1 lime
- 2 ears of corn

What you need

- olive oil
- sugar
- kosher salt & ground pepper
- butter⁷

Tools

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

Cooking tip

Time saver: sandwich grape tomatoes between two plastic lids, and cut through the middle.

Allergens

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

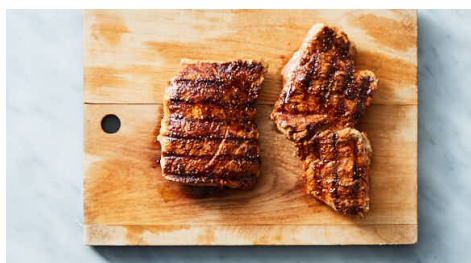
Nutrition per serving

Calories 710kcal, Fat 47g, Carbs 34g, Protein 42g



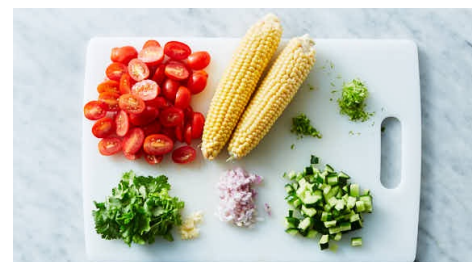
1. Prep pork tenderloin

Preheat a grill or grill pan to high, if using. Using a sharp knife, cut **pork** horizontally (parallel to cutting board) almost completely in half. Open up like a book, and pound to an even ½-inch thickness. In a small bowl, combine **1 tablespoon oil** with **2¼ teaspoons taco seasoning** and rub all over pork. Set aside at room temperature to marinate.



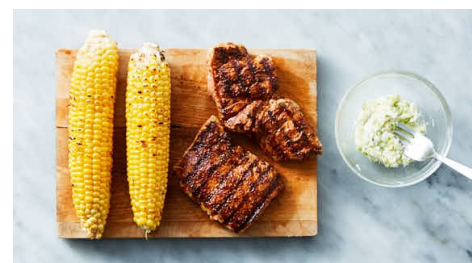
4. Grill pork

Lightly **oil** grill grates. Add **pork**, reduce grill or grill pan heat to medium-high, and cook until an instant-read thermometer inserted into the thickest part of pork reads 145°F, 3-4 minutes per side. Transfer pork to a cutting board to rest.



2. Prep vegetables

Halve **grape tomatoes**. Finely chop **¼ cup shallots**. Finely grate **¼ teaspoon garlic**. Pick **cilantro leaves** from **stems**; thinly slice stems, keeping leaves whole. Finely chop **cucumber** (peel first, if desired).



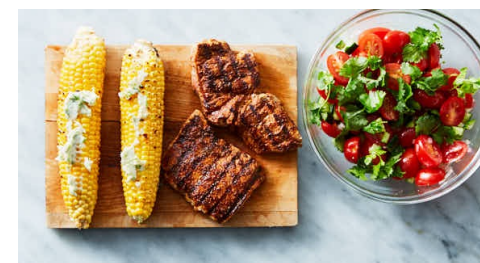
5. Grill corn & prep butter

Rub **corn** with **oil** and season with **salt** and **pepper**. Add corn to grill and cook, turning often, until slightly charred, 7-10 minutes. Remove from grill and let cool slightly. In a small bowl, mash together **2 tablespoons butter**, **lime zest**, **cilantro stems**, and **grated garlic**. Season to taste with **salt** and **pepper**.



3. Make tomato salad

Finely grate **½ teaspoon lime zest**. Separately squeeze **1 tablespoon juice** into a medium bowl. Whisk in **3 tablespoons oil** and **1 teaspoon sugar**. Reserve 1 tablespoon of the lime dressing in a small bowl for step 6. To the medium bowl with lime juice, stir in **tomatoes**, **chopped shallots**, and **cucumbers**. Season to taste with **salt** and **pepper**; stir to combine.



6. Finish & serve

Spread **seasoned butter** all over **grilled corn**. Stir **whole cilantro leaves** into **tomato salad**. Slice **pork** into ½-inch thick pieces. Cut **any remaining lime** into wedges. Serve pork with corn and tomato salad alongside. Top **pork** with **reserved lime dressing** and a **squeeze of lime juice**, if desired. Enjoy!