



Easy Prep Pork Tenderloin

with Antipasto Salad



ca. 20min



2 Servings

What we send

- 10 oz pkg pork tenderloin
- 1 oz sun-dried tomatoes ¹⁷
- garlic
- ¼ oz fresh parsley
- 1 romaine heart
- 2 oz roasted red peppers
- 1½ oz pepperoncini ¹⁷
- ¾ oz Parmesan ⁷
- 1 oz Kalamata olives

What you need

- 5 tablespoons olive oil +
- kosher salt & ground pepper
- 5 teaspoons red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet

Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



1. Prep ingredients

Preheat oven to 425° with rack in center.

Finely chop 2 teaspoons garlic. Shave parmesan using a vegetable peeler. Finely chop roasted red peppers. Halve olives if desired. Thinly slice pepperoncini if necessary. Coarsely chop parsley.



4. Make dressing

In a large bowl, whisk to combine remaining garlic and parsley, 1 tablespoon vinegar, and 3 tablespoons oil.



2. Cook pork

Pat pork dry and drizzle with oil. Rub pork tenderloin with salt and coat in herbs de Provence. Transfer to a rimmed baking sheet and drizzle with more oil. Bake on center oven rack until internal temperature reaches 145° F, 12-15 minutes.



5. Serve

Cut or tear lettuce into bowl with dressing. Add sundried tomatoes, olives, and pepperoncini. Toss until evenly coated and season to taste with salt and pepper.

Slice pork tenderloin. Plate next to salad and spoon red pepper relish over the top. Garnish salad with shaved parmesan. Enjoy!



3. Make relish

In a small bowl, mix to combine half of the garlic, roasted red peppers, 2 tablespoons oil, 1 teaspoon vinegar, and half of the parsley. Season to taste with salt and pepper.

6.