

DINNERLY



Spice-Rubbed Pork Tenderloin with Buttery Corn & Tomatoes



20-30min



2 Servings

This summer's hottest accessory is... CORN! We love you, corn, so this one's for you. Juicy pork tenderloin gets a BBQ spice makeover. We serve this juicy cut alongside a summery salad with sweet corn, tomatoes, and scallions all tossed in a lime vinaigrette. We've got you covered!

WHAT WE SEND

- 10 oz pkg pork tenderloin
- ¼ oz pkt chorizo chili spice blend
- garlic
- 1 plum tomato
- 1 lime
- 1 bunch scallions
- 5 oz bag corn

WHAT YOU NEED

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

TOOLS

- meat mallet (or heavy skillet)
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 600kcal, Fat 45g, Carbs 20g, Protein 30g



1. Marinate pork

Using a knife, cut **pork tenderloin** horizontally (parallel to cutting board) almost completely in half. Open it up like a book, then pound to an even ¼-inch thickness. In a small bowl, stir to combine **1 tablespoon chorizo chili spice blend** and **1 tablespoon oil**, then rub all over pork. Season all over with **salt**. Set pork aside to marinate until step 4.



2. Marinate tomatoes

Finely chop ½ **teaspoon garlic**. Cut **tomato** into ½-inch pieces. Squeeze **1 tablespoon lime juice** into a medium bowl, then whisk in **2 tablespoons oil**, **chopped garlic**, and a **pinch each of salt and pepper**. Cut any remaining lime into wedges and set aside. Reserve **1 tablespoon of the dressing** for serving, then toss tomatoes with remaining dressing; set aside to marinate.



3. Cook corn

Trim **ends from scallions**, then thinly slice. Melt **2 tablespoons butter** in a medium skillet over medium-high. Add **corn**, **all but 1 tablespoon of the scallions**, and a **pinch each of salt and pepper**. Cook, stirring, until corn is tender, 2–3 minutes. Stir corn and cooked scallions into **marinated tomatoes**. Wipe out skillet.



4. Cook pork

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork** and cook until well browned, slightly pink in the center, and the internal temperature reaches 145°F, 2–3 minutes per side. Transfer to a cutting board to rest for 5 minutes.



5. Finish & serve

Cut **pork** into ½-inch thick slices. Stir **remaining scallions** into **corn and tomatoes**; season to taste with **salt** and **pepper**. Serve **chorizo chili pork tenderloin** with **buttery corn and tomatoes** alongside. Spoon **reserved dressing** over **pork tenderloin** along with a **squeeze of lime**, if desired. Enjoy!



6. Take it to the next level

Two words: Taco Party. Looking to kick this dinner up a notch, or unsure of what to do with leftovers? Serve with some tortillas, guacamole, sour cream, and maybe a little hot sauce, if you're feeling extra spicy.