



Butterflied Pork Tenderloin

with Red Cabbage & Bacon Gremolata



30-40min



2 Servings

Gremolata is a combination of fresh herbs, lemon zest, and nuts. We don't stray too far from tradition here but amp up the flavor by adding crisp bacon to the parsley-lemon mixture. It's the perfect savory topping for roasted red cabbage. Pro tip: If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start it in a cold pan, and render the fat slowly for maximum crispiness and pan drippings.

What we send

- 1 lb red cabbage
- 4 oz pkg thick-cut bacon
- 1 oz salted almonds ¹⁵
- ¼ oz fresh parsley
- 1 lemon
- ¾ oz Parmesan ⁷
- 10 oz pkg pork tenderloin
- 1 pkt chicken broth concentrate
- 1 pkt Dijon mustard ¹⁷

What you need

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

Tools

- rimmed baking sheet
- medium skillet
- microplane or grater
- meat mallet (or heavy skillet)

Allergens

Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 56g, Carbs 21g, Protein 67g



1. Roast cabbage

Preheat oven to 450°F with a rack in the upper third. Halve and core **cabbage**, then cut into ½-inch thick slices. On a rimmed baking sheet, massage cabbage with **2 tablespoons oil**, **1 tablespoon water**, and **a generous pinch each of salt and pepper**. Spread into an even layer. Roast on upper oven rack, stirring once, until tender and golden brown, 25–30 minutes (watch closely as ovens vary).



4. Prep & pan-roast pork

Cut **pork tenderloin** horizontally (parallel to cutting board) almost completely in half. Open up like a book and pound to an even ¼-inch thickness. Season all over with **salt** and **pepper**. Heat reserved skillet with **bacon fat** over medium-high. Add pork and cook until well browned and pork reaches 145°F internally, 3–4 minutes per side. Transfer to a cutting board to rest.



2. Cook bacon

While **cabbage** roasts, place **bacon** in a cold medium skillet (it's OK if bacon overlaps) and cook over medium-high heat until golden brown and crisp, 2–4 minutes per side (see front of recipe for pro tip). Transfer bacon to a paper towel-lined plate. Discard **all but 1 tablespoon bacon fat** from skillet; reserve skillet with fat for step 4.



5. Make pan sauce

Discard **any fat** from skillet, then add **chicken broth concentrate**, **lemon juice**, **Dijon mustard**, and ⅓ cup **water**. Bring to a simmer over medium-high. Cook, scraping up any browned bits until sauce is slightly reduced, about 2 minutes. Stir in **any resting pork juices** and **1 tablespoon butter** and cook until **butter** is melted. Season to taste with **salt** and **pepper**.



3. Make bacon gremolata

Coarsely chop **almonds**. Crumble or coarsely chop **bacon**. Pick **parsley leaves** from **stems**; finely chop stems, keeping leaves whole. Finely grate **all of the lemon zest** into a medium bowl. Add **bacon, almonds, parsley leaves and stems**, and **a pinch each of salt and pepper**; stir to combine. Squeeze **1 tablespoon lemon juice** into a small bowl. Finely grate **Parmesan**.



6. Finish & serve

Carefully toss **roasted cabbage** with **Parmesan**, **half of the bacon gremolata**, and **a drizzle of oil**. Serve **pork tenderloin** with **pan sauce** spooned over top, and with **cabbage** and **remaining bacon gremolata** alongside. Enjoy!