



Moroccan Pork Tenderloin & Kale Salad

with Fresh Apricot Chutney



2 Servings

The method of butterflying tenderloin truly does justice to this fantastic piece of pork tenderloin. It creates more surface area for all those yummy spices to cling to, plus there's more contact with the skillet, creating lots of delicious crispy bits. The apricot chutney does double duty as part salad dressing and part condiment. Cook, relax, and enjoy!

What we send

What you need

Tools

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



1. Prep pork

Pat pork dry. Using a sharp knife, cut horizontally (parallel to cutting board) almost completely in half. Open like a book; using a meat mallet or heavy skillet, pound to an even $\frac{3}{4}$ -inch thickness.

Rub all over with 1 tablespoon oil; season with $1\frac{1}{4}$ teaspoons ras el hanout, $\frac{1}{2}$ teaspoon salt, and several grinds of pepper. Set aside until step 4.



4. Cook pork

Heat 1 tablespoon oil in a medium heavy skillet over medium-high. Add pork and cook, turning occasionally, until golden and lightly charred in spots, about 3 minutes per side. Transfer to a cutting board and loosely cover with foil. Let rest for 5 minutes.



2. Make chutney

Add to a small saucepan with $\frac{1}{4}$ cup water, $2\frac{1}{2}$ tablespoons vinegar, and 1 tablespoon sugar. Bring to a boil. Reduce heat to medium and cook until liquid is reduced to a syrup, 3-4 minutes. Season to taste with salt.



5. Prep Parmesan & almonds

While pork cooks, use a vegetable peeler to thinly shave Parmesan (or cut into very thin slices).

Coarsely chop almonds.



3. Prep kale

Meanwhile, strip kale leaves from stems; discard stems. Stack leaves, roll like a cigar, then cut crosswise into thin ribbons.

Toss in a large bowl with $\frac{1}{2}$ teaspoon each of salt and sugar. Using your hands, squeeze and massage kale until softened, about 10 times.



6. Finish & serve

Add 2 tablespoons vinegar and $\frac{1}{4}$ cup oil to bowl with kale; toss to combine. Add Parmesan and $\frac{1}{3}$ of the chutney; toss to combine. Spoon onto plates and sprinkle with almonds. Cut pork into $\frac{1}{2}$ -inch thick slices.

Serve pork and salad with remaining chutney alongside. Enjoy!