

DINNERLY



LOW CALORIE

LOW CARB

Asian Grilled Pork Tenderloin with Cabbage & Snow Pea Sesame Slaw



ca. 20min



2 Servings

Pork and cabbage are a killer combo, a match that is found in cuisines all around the world. Here we take a juicy pork tenderloin, rub it with a flavorful Thai curry paste and grill it to perfection. The cabbage slaw is mixed with crunchy strips of snow peas and a sesame vinaigrette to really round out the Asian flavors. We've got you covered!

WHAT WE SEND

- toasted sesame oil ¹¹
- pork tenderloin
- Thai red curry paste ⁶
- shredded cabbage blend
- snow peas

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar

TOOLS

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ALLERGENS

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 390kcal, Fat 25g, Carbs 8g, Proteins 30g



1. Prep pork

Preheat a grill or grill pan to medium. In a small bowl, whisk together **red curry paste** and **1 tablespoon oil**. Pat **pork** dry, then season all over with **salt** and **pepper**. Rub curry paste all over to coat.



2. Grill pork

Lightly **oil** grill grates. Grill **pork** over medium, covered, turning occasionally, until lightly charred, firm to the touch and a meat thermometer measures 145°F internally, 10–12 minutes. Transfer to a cutting board to rest.



3. Make vinaigrette

While **pork** grills, in a medium bowl, whisk together **1 tablespoon sesame oil**, **1 tablespoon neutral oil**, **1 tablespoon vinegar**, and **1 teaspoon sugar**. Season to taste with **salt** and **pepper**.



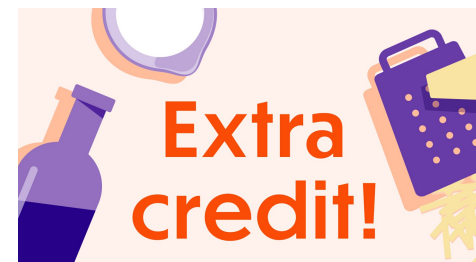
4. Make slaw

Trim stem ends from **snow peas**, then thinly slice lengthwise. Add snow peas and **cabbage blend** to bowl with **vinaigrette**. Season to taste with **salt** and **pepper**.



5. Slice pork & serve

Very thinly slice **pork**. Serve alongside **cabbage and snow pea sesame slaw**, with any resting juices from the cutting board spooned over top of the **pork**. Enjoy!



6. No grill , no problem!

Use a skillet! Heat 1 tablespoon neutral oil in a medium skillet over medium. Add pork and cook, covered, turning occasionally, until lightly charred, firm to the touch, slightly pink, and 145°F internally, 10–12 minutes.