

DINNERLY



FAST

NO ADDED GLUTEN

Ginger-Honey Pork Tenderloin with Rice & Green Beans



20-30min



2 Servings

Pork tenderloin is only made better with the addition of an ooey-gooey glaze that combines some of our favorite Asian flavors—ginger, tamari, and garlic. Honey is thrown in for sweetness! Make sure you use the rice to sop up every last bit of that sauce. We've got you covered!

WHAT WE SEND

- jasmine rice
- pork tenderloin
- fresh ginger
- garlic
- tamari
- honey
- green beans

WHAT YOU NEED

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

TOOLS

- meat mallet (or heavy skillet)
- skillet
- saucepan

ALLERGENS

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

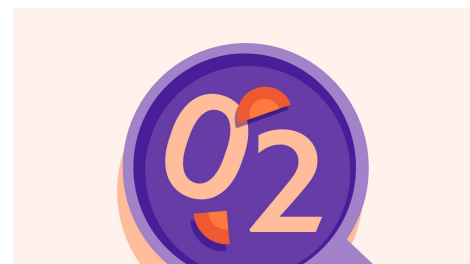
NUTRITION PER SERVING

Calories 670kcal, Fat 27g, Carbs 73g, Proteins 34g



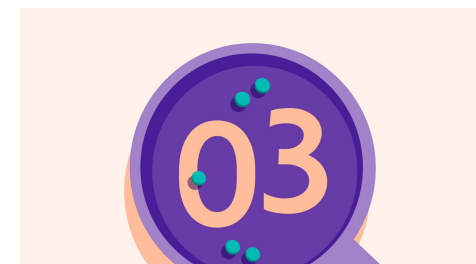
1. Season honey-ginger glaze

Peel and finely chop **1 tablespoon ginger**. Heat **1 tablespoon oil** in a small saucepan over medium, then add chopped ginger and **1 teaspoon sugar**; cook until fragrant, 3–4 minutes. Add **honey, tamari, 1 tablespoon vinegar**, and **3 tablespoons water** to saucepan. Cook until syrupy and reduced to 3 tablespoons, 3–4 minutes. Transfer to a small bowl. Wipe out saucepan.



2. Cook garlic rice

Peel and finely chop **1 teaspoon garlic**. Heat **1 tablespoon oil** in same saucepan over medium. Add chopped garlic and cook, stirring, until fragrant, about 30 seconds. Add **rice, 1¼ cups water**, and **1 teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm off heat.



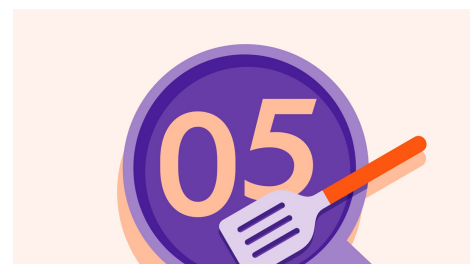
3. Prep pork

Trim ends from **green beans**. Cut each piece of **pork** crosswise to make 4 equal-sized pieces, then using a meat mallet (or heavy skillet) pound to an even ¼-inch thickness. Season pork all over with **salt** and **pepper**.



4. Cook green beans & pork

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **green beans** and a **pinch each salt and pepper** and cook until tender and browned in spots, 5–6 minutes. Transfer to plates. Heat **2 teaspoons oil** in same skillet over high; add **pork** and cook until browned on one side, about 1 minute. Flip and top with **2 tablespoons of the glaze**; cook 1 minute.



5. Finish & serve

Remove skillet from heat, then add **remaining honey-ginger glaze** and turn **pork** to coat. Fluff **rice** with a fork. Serve **pork** with **green beans** and **rice** alongside. Cook **any pan juices** over high until reduced to a syrupy sauce, about 30 seconds. Drizzle over top **ginger-honey pork tenderloin**. Enjoy!



6. Make it ahead!

Get a jump on your dinner game by making the glaze in step 1 ahead of time. Store it in the fridge, then gently reheat in a small saucepan, adding 1 tablespoon water to help loosen it.