



BBQ Pork Tenderloin

with Dijonnaise Potato Salad & Green Beans



30-40min



2 Servings

Dijonnaise is a blend of mayonnaise and Dijon mustard—and this powerhouse duo makes the best potato salad dressing. It's equal parts creamy and tangy, and perfectly coats buttery Yukon gold potatoes. We amp up the summer vibes with seared butterflied pork tenderloin coated in sweet barbecue pan-sauce.

What we send

- 2 Yukon gold potatoes
- 2 oz celery
- ¼ oz fresh chives
- 2 oz mayonnaise ^{3,6}
- 1 (¼ oz) Dijon mustard
- 10 oz pkg pork tenderloin
- ½ lb green beans
- 2 oz barbecue sauce

What you need

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- olive oil
- butter ⁷

Tools

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

Allergens

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 45g, Carbs 57g, Protein 43g



1. Cook potatoes

Scrub **potatoes**, then cut into ½-inch pieces. Place in a medium saucepan. Add enough **salted water** to cover by 1-inch. Bring to a boil and cook until tender when pierced with a fork, 5-7 minutes. Drain potatoes, then rinse under **cold water**, and drain well again.



2. Make potato salad

Trim **celery**, then finely chop. Thinly slice **chives**. In a medium bowl, combine **mayonnaise, Dijon mustard, 1 teaspoon vinegar**, and **a pinch each of salt and pepper**. Add **potatoes**, celery, and 2 tablespoons of the chives, and vigorously stir, slightly mashing potatoes; season to taste with **salt** and **pepper**. Place in the refrigerator to chill until ready to serve.



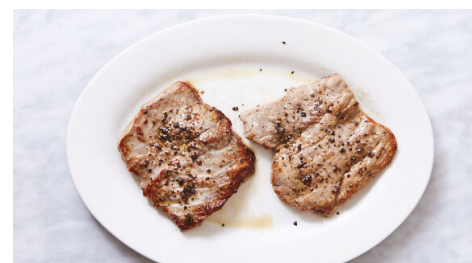
3. Prep pork

Cut each piece of **pork** horizontally (parallel to cutting board) almost completely in half. Open up like a book and, using a meat mallet or heavy skillet, pound to an even ¼-inch thickness. Season all over with **salt** and **pepper**.



4. Prep & cook green beans

Trim **green beans**. Heat **2 teaspoons oil** in a medium skillet over medium-high. Add green beans and **1 tablespoon water**; season with **salt** and **pepper**. Cover and cook until beans are browned in spots and crisp-tender, 2-3 minutes. Stir in **remaining chives** and **1 tablespoon butter**. Season to taste with **salt** and **pepper**. Transfer to a platter and cover to keep warm.



5. Cook pork

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork** and cook until well browned and reaches 145°F internally, about 3 minutes per side. Transfer pork to a plate.



6. Make sauce & serve

Immediately add **barbecue sauce, ¼ cup water** and **1 teaspoon vinegar** to same skillet. Bring to a simmer over medium-high heat. Season to taste with **salt** and **pepper**. Serve **pork**, drizzled with **barbecue sauce** alongside **potato salad** and **green beans**. Enjoy!