

# DINNERLY



## Mediterranean Pork Tenderloin with Lemon-Dill Potatoes



30-40min



2 Servings

You know when you hear a song you love so much that you play it all day, everyday until you absolutely hate it? This recipe isn't like that. You'll take a bite, love it, want to make it every day, and continue to crush on it with every bite. We're talking about juicy pork tenderloin piled high with plump tomatoes and briny olives paired with crispy potatoes tossed in a citrusy herb dressing. We've got you covered!

### WHAT WE SEND

- 2 potatoes
- ¼ oz fresh dill
- 1 lemon
- 1 plum tomato
- 1 oz Kalamata olives
- 10 oz pkg pork tenderloin

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar
- garlic
- red wine vinegar (or white wine vinegar)

### TOOLS

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

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 680kcal, Fat 35g, Carbs 46g, Protein 43g



#### 1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third, placing a rimmed baking sheet on rack to preheat.

Scrub **potatoes**, halve lengthwise, and cut into ½-inch thick half-moons. Transfer to preheated baking sheet and carefully toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower rack until tender and browned in spots, about 25 minutes, stirring halfway.



#### 4. Prep pork

Pat **pork** dry; carefully halve each lengthwise, without slicing all the way through, and open up like a book. Using a meat mallet or heavy skillet, pound to an even ½-inch thickness. Season all over with **salt** and **pepper**.



#### 2. Dress potatoes

While **potatoes** roast, pick **dill fronds** from stems and coarsely chop, discarding stems.

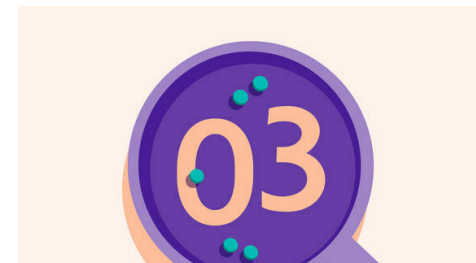
Into a small bowl, finely grate ¼ **teaspoon lemon zest** and squeeze **1 teaspoon lemon juice**; cut remaining into wedges. Stir in **a pinch of sugar** and **1 tablespoon oil**; season with **salt** and **pepper**. Toss **roasted potatoes** with **lemon dressing**, then sprinkle with dill; set aside.



#### 5. Cook pork & serve

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** and cook until browned on the bottom, about 3 minutes. Flip and cook until lightly browned and pork reaches 145°F internally, 1–2 minutes.

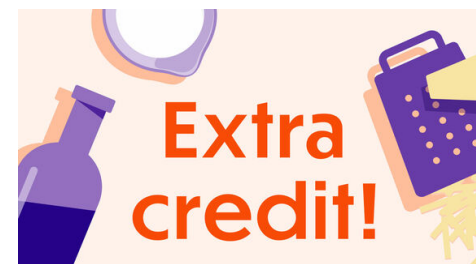
Serve **pork** with **tomato-olive relish** spooned over top and **lemon-dill potatoes** alongside. Serve **any lemon wedges** on the side for squeezing over, if desired. Enjoy!



#### 3. Make tomato-olive relish

Core **tomato**, then finely chop. Finely chop **olives**. Finely chop ½ **teaspoon garlic**.

In a small bowl, stir to combine **tomatoes**, **olives**, **chopped garlic**, ½ **teaspoon vinegar**, and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Set aside until ready to serve.



#### 6. Did you know?

As we made the switch to becoming a paperless company at our US and Australian sites, 2.6 million sheets of paper waste was avoided in 2020. As we implement this in all our sites, it will allow us to save more than 6 million sheets of paper per year globally.