

DINNERLY



Grilled Thai Red Curry Pork Tenderloin with Cabbage & Snow Pea Sesame Slaw



under 20min



2 Servings

Pork and cabbage are a killer combo—a match 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. Our cabbage slaw is mixed with crunchy strips of snow peas and a sesame vinaigrette to tie together the Asian flavors. We've got you covered!

WHAT WE SEND

- 1 oz Thai red curry paste ⁶
- 10 oz pkg pork tenderloin
- ½ oz toasted sesame oil ¹¹
- 4 oz snow peas
- 14 oz cabbage blend

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

TOOLS

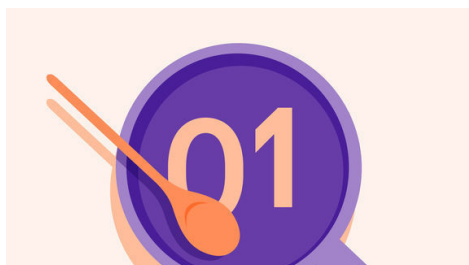
- grill or grill pan

ALLERGENS

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

NUTRITION PER SERVING

Calories 480kcal, Fat 27g, Carbs 20g, Protein 41g

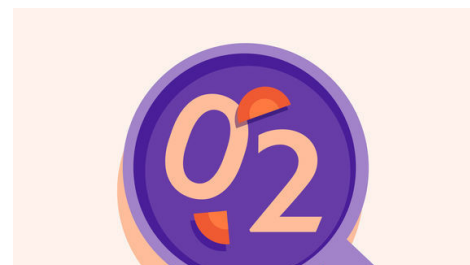


1. Prep pork

Preheat a grill or grill pan to medium.

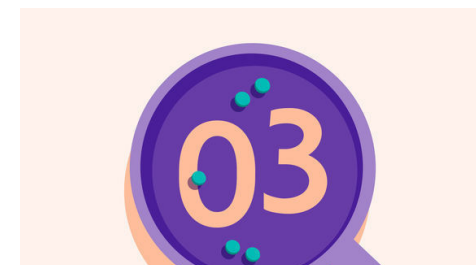
In a small bowl, whisk together **red curry paste** and **1 tablespoon neutral oil**.

Pat **pork** dry, then season all over with **salt** and **pepper**. Rub curry paste all over to coat.



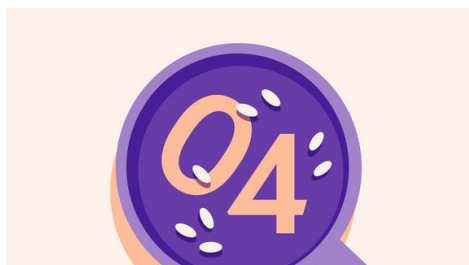
2. Grill pork

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



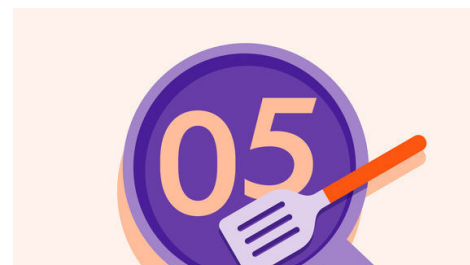
3. Make vinaigrette

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



4. Make slaw

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



5. Slice pork & serve

Very thinly slice **pork** and serve alongside **cabbage and snow pea sesame slaw**. Spoon **any resting juices** from cutting board over **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.