



## Peak Season! Pork Tenderloin with Farro Salad

Charred Brussels & Smoky Paprika Butter



30-40min



2 Servings

Smoked paprika is one of our favorite ingredients. A little goes a long way with this spice as it infuses everything it touches with a deep smoky flavor. Here, we use it in a compound butter to top quick-cooking pork tenderloin. A refreshing farro salad alongside contains peak season-Brussels sprouts, Parmesan, fresh mint, and pickled raisins, which balance out the smoky butter and create a symphony of flavors on the plate.



## What we send

- 1 oz golden raisins <sup>17</sup>
- 4 oz farro <sup>1</sup>
- ¼ oz smoked paprika
- ½ lb Brussels sprouts
- 1 red onion
- 10 oz pkg pork tenderloin
- ¼ oz fresh mint
- ¾ oz Parmesan <sup>7</sup>
- 1 lemon

## What you need

- red wine vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- 3 Tbsp butter, softened <sup>7</sup>
- olive oil

## Tools

- medium saucepan
- fine-mesh sieve
- medium ovenproof skillet
- vegetable peeler
- microplane or grater

## Allergens

Wheat (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 890kcal, Fat 44g, Carbs 74g,  
Protein 51g



### 1. Cook raisins

Preheat oven to 425°F with a rack in the upper third.

In a medium saucepan, combine **half of the raisins, ¼ cup water, 1 tablespoon each of vinegar and sugar, and a pinch of salt**. Bring to a boil and cook until water is slightly reduced and raisins are plump, 2-3 minutes. Transfer raisins and any liquid to a medium bowl; set aside until step 3.



### 4. Roast pork

Pat **pork** dry, then season all over with **salt and pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add pork and cook until browned but not cooked through, about 1 minute per side. Transfer skillet to upper oven rack and roast until pork reaches 145°F internally, 12-18 minutes.



### 2. Cook farro

Fill same saucepan with **salted water** and bring to a boil. Add **farro** and cook until tender, 18-20 minutes. Drain well and set aside until step 5.

Meanwhile, in a small bowl, combine **3 tablespoons softened butter, 2 teaspoons paprika, ¼ teaspoon salt, and a few grinds of pepper**; stir until combined. Set paprika butter aside until step 6.



### 5. Make farro salad

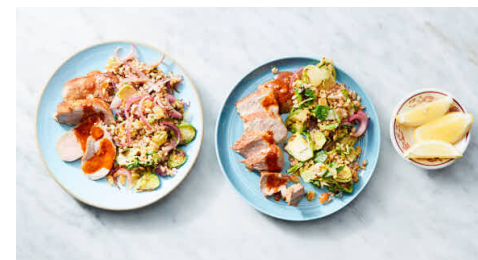
Pick **mint leaves** and tear, if large; discard stems. Use a vegetable peeler to shave **Parmesan** into thin strips. Finely grate **half of the lemon zest**; cut lemon into wedges.

To the bowl with **veggies and raisins**, add **farro, mint, Parmesan, lemon zest, and 2 teaspoons oil**; stir to combine. Season to taste with **salt and pepper**.



### 3. Prep & sauté veggies

Halve and thinly slice **all the onion**. Trim **Brussels sprouts**, remove any outer leaves, and thinly slice. Heat **2 teaspoons oil** in a medium ovenproof skillet over high. Add veggies and cook, stirring, until softened and charred in spots, 3-4 minutes. Transfer to bowl with **raisins**. Add **2 tablespoons water** to skillet and scrape up browned bits; add to bowl with veggies and raisins.



### 6. Finish & serve

Thinly slice **pork**, if desired. Serve **pork** topped with **paprika butter** alongside **farro salad**, and with **lemon wedges** on the side for squeezing over top. Enjoy!