

DINNERLY



Barbecue Pork Tenderloin with Green Beans

& Buttery Corn



30min



2 Servings

Did you ever watch a movie and the sidekick was so charming, they kind of stole the show from the main character? The buttery corn and roasted green beans do that here. (Sorry, pork.) We've got you covered!

WHAT WE SEND

- 10 oz pkg pork tenderloin
- ¼ oz BBQ spice blend
- ¼ oz granulated garlic
- 5 oz corn
- ½ lb green beans

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or vinegar of your choice)
- sugar
- butter ⁷

TOOLS

- rimmed baking sheet
- small skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 550kcal, Fat 33g, Carbs 25g, Protein 41g



1. Start pork

Preheat oven to 450°F with a rack in the center.

Pat **pork** dry; transfer to a rimmed baking sheet. Lightly drizzle with **oil**. Roast on center oven rack until deeply browned on the bottom 6–7 minutes.



2. Prep glaze & green beans

In a small bowl, add **2 teaspoons BBQ spice, a pinch of granulated garlic, 2 tablespoons oil, and 1 teaspoon each of vinegar and sugar**. Season with **salt and pepper**, then stir to combine.

Trim ends from **green beans**.



3. Roast pork & green beans

Flip **pork**. Push to one side of baking sheet and brush **half of the glaze** over top. Add **green beans** to open side. Toss with **1 tablespoon oil** and season with **salt and pepper**.

Roast on center oven rack until green beans are tender and browned in spots and pork is cooked through (145°F internally), 6–7 minutes.



4. Sauté corn & serve

Melt **1 tablespoon butter** in a small skillet over medium-high. Add **corn** and cook until golden and tender, 2 minutes. Season to taste with **salt and pepper**.

Thinly slice **pork**, then brush with **remaining barbecue glaze**. Serve with **green beans** and **corn**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!