



## Pork Tenderloin with Smoky Paprika Butter

& Charred Brussels Sprout-Quinoa Salad



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 quinoa salad alongside contains 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>
- 3 oz white quinoa
- 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

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

## Allergens

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

## Nutrition per serving

Calories 850kcal, Fat 45g, Carbs 61g, Protein 50g



### 1. Cook raisins

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

In a small 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 quinoa, prep butter

In same saucepan, combine **quinoa, ¾ cup water, and ½ teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15-20 minutes. Keep covered off heat until step 5.

In a small bowl, combine **3 tablespoons softened butter, 2 teaspoons paprika, ¼ teaspoon salt, and a few grinds of pepper**; stir to combine. Set paprika butter aside.



### 5. Make quinoa 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 **quinoa, mint, Parmesan, lemon zest, and 2 teaspoons oil**; stir to combine. Season to taste with **salt** and **pepper**.

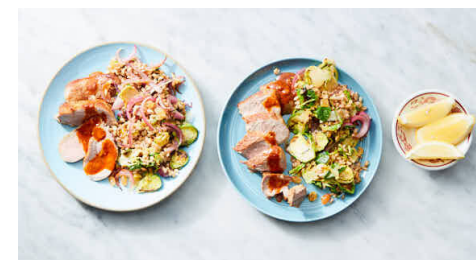
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### 3. Prep & sauté veggies

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 **quinoa salad**, and with **lemon wedges** on the side for squeezing over top. Enjoy!