

MARLEY SPOON



Easy Prep! Tuscan Pork Tenderloin

with Herby Tomato Confit



30-40min



2 Servings

Jet-set to Tuscany with only one skillet! We season tender pork with our herby Tuscan spice blend, then sear for a crisp exterior. The pork finishes in the oven with onions and tomatoes that roast in oil, herbs, and pork fat, giving you a jammy consistency bursting with flavor. Fresh rosemary provides a woodsy aroma sure to make your mouth water. Don't forget the garlic toast for soaking up all the delicious pan juices.

What we send

- 1 yellow onion
- garlic
- 10 oz pkg pork tenderloin
- ¼ oz Tuscan spice blend
- 1 pkg grape tomatoes
- ¼ oz fresh rosemary
- 5 oz baby spinach
- 2 mini French rolls ¹

What you need

- kosher salt & ground pepper
- olive oil

Tools

- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 610kcal, Fat 27g, Carbs 44g, Protein 45g



1. Prep ingredients

Preheat oven to 425°F with racks in the center and top positions.

Halve and thinly slice **onion**. Finely chop **1 teaspoon garlic** and smash **1 whole garlic clove**.

Pat **pork** dry and season all over with **Tuscan spice blend** and **a pinch each of salt and pepper**.



4. Finish confit

When **pork** is cooked through, remove skillet from oven and transfer pork to a cutting board to rest. Stir **spinach** into **tomato mixture** until wilted; season to taste with **salt** and **pepper**.

Switch oven to broil.



2. Sear pork

Heat **1 tablespoon oil** in a medium ovenproof skillet over high heat. Add **pork** and sear until well browned on all sides, 1-2 minutes per side; transfer to a plate (pork will not be cooked through). Reduce heat to medium.



5. Make garlic bread

Halve **rolls** lengthwise, then generously drizzle cut sides with **oil**. Broil directly on upper oven rack until golden brown on both sides, 1-2 minutes per side (watch closely). Rub cut sides of bread with **smashed garlic clove**. Season with **salt**.



3. Start confit & roast

Heat **2 tablespoons oil** in skillet. Add **onions** and **a pinch of salt**; cook, stirring, until softened, about 5 minutes. Add **tomatoes, chopped garlic**, and **1-2 sprigs rosemary**; cook, stirring, until tomatoes begin to soften, 5 minutes. Return **pork** to skillet and transfer to oven. Roast until veggies are soft and jammy and pork is cooked through to 145°F internally, 12-15 minutes.



6. Serve

Slice **pork** and serve with **tomato confit** and **garlic toast**. Enjoy!