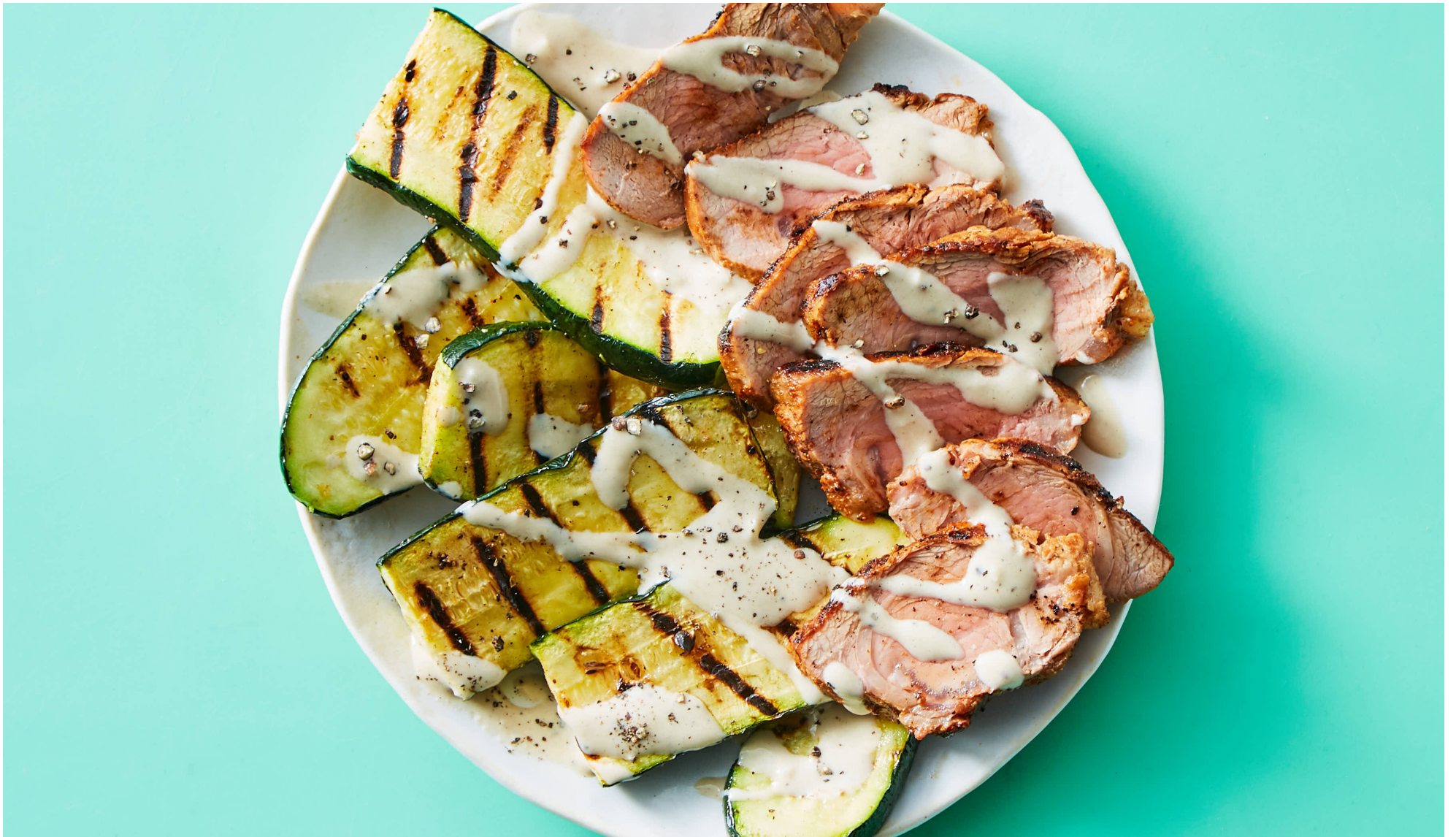


DINNERLY



Grilled Harissa Pork Tenderloin & Zucchini

with Creamy Tahini Sauce



20-30min



2 Servings

All a juicy pork tenderloin needs is a little bit of flavor love—which is exactly what we're giving it here in the form of a harissa spice blend. Seasonal strips of zucchini dressed with a tahini drizzle make this a light, easy weeknight meal. We've got you covered!

WHAT WE SEND

- 10 oz pkg pork tenderloin
- ¼ oz harissa spice blend
- 2 zucchini
- 1 oz tahini ¹¹
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- apple cider vinegar

TOOLS

- grill or grill pan

ALLERGENS

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

NUTRITION PER SERVING

Calories 470kcal, Fat 28g, Carbs 13g, Protein 43g



1. Prep pork & zucchini

Heat a grill or grill pan to high.

Pat **pork** dry, then season all over with **salt, pepper**, and **1 teaspoon harissa spice blend**.

Trim ends from **zucchini** and halve crosswise; slice lengthwise into ½-inch thick planks. Toss in a large bowl with **1 tablespoon oil** and a **pinch each of salt and pepper**.



2. Grill pork & zucchini

Reduce grill or grill pan heat to medium and lightly **oil** grates. Working in batches if necessary, add **pork** and **zucchini**. Cover and grill, turning occasionally, until pork reaches 145°F internally, 8–12 minutes, and zucchini is tender and slightly charred in spots, 8–10 minutes.

Transfer pork to a cutting board and let rest 3 minutes before slicing. Transfer zucchini to plates.



3. Make tahini sauce & serve

In a small bowl, whisk to combine **tahini**, a **pinch of granulated garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Slowly whisk in **2 tablespoons water** until creamy; season to taste with **salt** and **pepper**.

Serve **harissa pork** and **zucchini** drizzled with **tahini sauce**. Enjoy!



4. No grill? No problem!

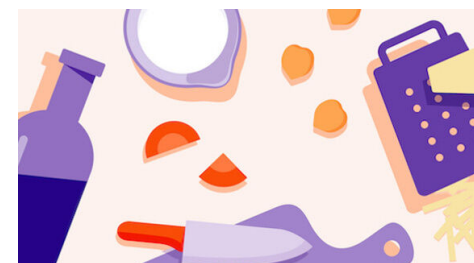
Preheat broiler with a rack in the top position. Broil zucchini on a rimmed baking sheet until tender and charred in spots, flipping halfway through, about 8 minutes.

Heat 1 tablespoon oil in a medium heavy skillet over medium-high. Reduce heat to medium and cook pork, turning, until browned on all over and reaches 145°F internally, 5–7 minutes.



5. ...

What were you expecting, more steps?



6. ...

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