



Roasted Pork & Chili Garlic Butter

with Gingery Roasted Vegetables



20-30min



2 Servings

For this dish, chili garlic sauce, butter, and lime zest come together to create a flavor-packed sauce for roasted peppers and broccolini. We serve these punchy veggies alongside sesame-crust pork tenderloin. It's a picture perfect plate.

What we send

- 10 oz pkg pork tenderloin
- 1 lime
- 1 oz fresh ginger
- ½ lb broccolini
- 1 bell pepper
- ¼ oz pkt toasted sesame seeds ¹¹
- 2 scallions
- ½ oz chili garlic sauce

What you need

- kosher salt & ground pepper
- neutral oil
- 2 Tbsp butter, softened ⁷

Tools

- microplane or grater
- large skillet
- rimmed baking sheet

Allergens

Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 550kcal, Fat 36g, Carbs 15g, Protein 42g



1. Prep pork

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

Pat **pork** dry, then season all over with **salt** and **pepper**.



4. Brown pork

Heat **½ tablespoon oil** in same skillet over medium-high. Add **pork** and cook until browned on one side, 3–4 minutes. Transfer to baking sheet with vegetables, browned-side down, then sprinkle non-browned side of pork with **sesame seeds**, pressing to help sesame seeds adhere.



2. Prep vegetables

Finely grate **¼ teaspoon lime zest**, then squeeze **1 teaspoon lime juice** into a small bowl, keeping them separate. Cut any remaining lime into wedges. Peel and finely chop **1 teaspoon ginger**. Trim ends from **broccolini**, then halve stalks lengthwise, if large. Halve **pepper**, discard stem and seeds, then cut into ½-inch wide slices.



5. Roast pork & prep butter

Roast **pork and vegetables** on center oven rack until pork is just firm to the touch and reaches 145°F internally, and vegetables are lightly charred, 8–10 minutes. Transfer pork to a cutting board; let rest 5 minutes.

In a small bowl, combine **chili garlic sauce**, **2 tablespoons softened butter**, and **lime zest**; mash with a fork to combine. Season with **a pinch each of salt and pepper**.



3. Sauté vegetables




Heat **1 tablespoon oil** in a large skillet over medium-high. Add **broccolini**, **peppers**, **chopped ginger**, **1 tablespoon water**, and **a pinch of each salt and pepper**. Cook, stirring, until ginger is fragrant and vegetables are just tender, about 4 minutes. Transfer to a rimmed baking sheet.



6. Finish & serve

In a small bowl, whisk to combine **lime juice** and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Trim **scallions**, then thinly slice. Add **chili butter**, **scallions**, and **a pinch each of salt and pepper to vegetables**; toss to combine. Thinly slice **pork**, then spoon **lime dressing** on top. Serve **pork** with **vegetables** and **any lime wedges**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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