

DINNERLY



Sheet Pan Pork Souvlaki with Roasted Potatoes & Peppers

 30-40min  2 Servings

Any night with a succulent roasted pork tenderloin on the table is a good night as far as we're concerned! This one is served sheet-pan style with roasted bell pepper, onions, and potatoes, all tossed together in a pan sauce that's flecked with dried oregano. We've got you covered!

WHAT WE SEND

- 1 red onion
- 1 green bell pepper
- ¼ oz dried oregano
- 10 oz pkg pork tenderloin
- 2 potatoes

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)
- garlic

TOOLS

- rimmed baking sheet
- microplane or grater

COOKING TIP

Veggies might cook faster than the meat, so keep a close eye on them and remove from oven if they're browning too quickly.

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 720kcal, Fat 36g, Carbs 57g, Protein 44g



1. Prep veggies

Preheat oven to 450°F with racks in the upper and lower thirds.

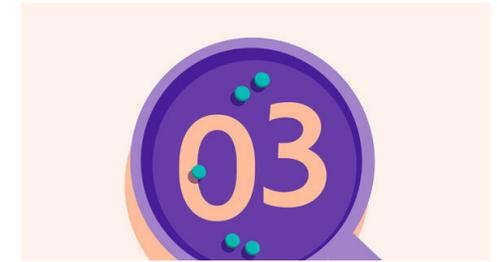
Halve **onion**; cut each half into quarters. Halve **pepper**, discard stem and seeds, and slice lengthwise into thin ½-inch strips. On a rimmed baking sheet, toss veggies with **1 tablespoon oil** and a **pinch each of salt and pepper**. Push to one half of baking sheet.



2. Season pork

Into a small bowl, finely grate ½ **teaspoon garlic**. Stir in **2 teaspoons oregano** and **1 tablespoon oil**; season with **salt and pepper**.

Pat **pork** dry; place in the middle third of same baking sheet. Rub sides and top with **garlic-oregano mixture**; reserve bowl for step 5.



3. Prep potato

Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. Transfer to empty third of same baking sheet; toss with **1 tablespoon oil** and a **pinch each of salt and pepper**.



4. Roast pork & veggies

Roast **pork, veggies, and potatoes** on lower oven rack until pork reaches an internal temperature of 145°F, and potatoes are tender and browned in spots, 18–20 minutes. Transfer pork to a cutting board; cover loosely with foil and let rest 5 minutes. Transfer veggies and potatoes to plates.



5. Finish & serve

In reserved small bowl, whisk to combine **1 teaspoon oregano** with **2 tablespoons each of oil and vinegar**; season with **salt and pepper**. Pour **vinaigrette** onto same baking sheet, stirring and scraping up any browned bits; transfer back into bowl. Thinly slice **pork**.

Serve **pork souvlaki** with **warm vinaigrette** spooned over top. Enjoy!



6. Make it saucy!

Make a creamy sauce to drizzle over or to serve on the side for dipping. In a small bowl, stir together sour cream or plain yogurt with lemon juice, fresh chopped herbs (we like dill or parsley!), salt, and pepper. Slightly thin by stirring in 1 tablespoon water at a time, as needed.