



Martha's Best Pork Tenderloin Marbella

with Mashed Potatoes



30-40min



2 Servings

An oldie but a goodie, Marbella is a 1970's recipe that will never go out of style. The original recipe channels Spanish and Moroccan flavors into a meat dish with olives, prunes, white wine, and capers. We put our spin on it, using pork tenderloin, with Castelvetrano olives, dried figs and oregano, and garlic. The result is a luxe sweet and savory sauce that guarantees you'll be a member of the clean plate club.

What we send

- 2 Yukon gold potatoes
- garlic
- ¼ oz fresh oregano
- 2 oz dried figs
- 10 oz pkg pork tenderloin
- 1 pkt turkey broth concentrate
- 2 (1 oz) Castelvetro olives

What you need

- kosher salt & ground pepper
- butter ⁷
- olive oil

Tools

- medium saucepan
- medium skillet
- potato masher or fork

Cooking tip

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Allergens

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

Nutrition per serving

Calories 870kcal, Fat 53g, Carbs 60g, Protein 43g



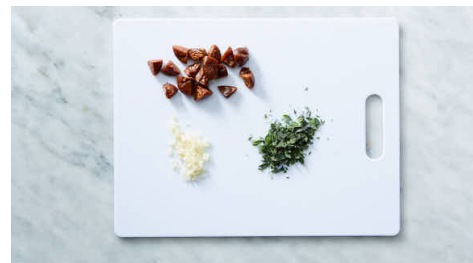
1. Cook potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan. Add enough **salted water** to cover by 1-inch. Cover and bring to a boil over high heat. Uncover, reduce heat to medium-high, and cook until easily pierced with a fork, 10-12 minutes. Reserve **¼ cup cooking water**, then drain potatoes. Return to saucepan with **2 tablespoons butter**. Cover to keep warm.



4. Start sauce

To same skillet, add **garlic** and cook, stirring, until fragrant, about 30 seconds. Add **broth concentrate, figs, olives** (first remove any pits, if necessary), **1 cup water**, and **1 tablespoon of the oregano**. Bring to a simmer, then return **pork** to skillet. Partially cover and cook, flipping pork halfway through, until pork reaches 145°F internally, 8-12 minutes.



2. Prep ingredients

While **potatoes** cook, finely chop **2 teaspoons garlic**. Pick and coarsely chop **oregano leaves**; discard stems. Quarter **figs** lengthwise.



5. Mash potatoes

Use a potato masher or fork to mash **potatoes** until smooth and butter is combined. Gradually stir in **reserved cooking water** to reach desired consistency. Season to taste with **salt** and **pepper**.



3. Sear pork

Pat **pork** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork and sear until browned, about 3 minutes per side (pork will not be cooked through). Transfer to a plate.



6. Finish & serve

Transfer **pork** to a cutting board and remove skillet from heat. Stir **1 tablespoon butter** into **sauce** until melted. Thinly slice **pork** and serve alongside **mashed potatoes** with **sauce** spooned on top. Garnish with **some of the remaining oregano**. Enjoy!