



Martha's Best Harissa-Spiced Pork Tenderloin

with Greek Orzo Salad



30-40min



2 Servings

Harissa is a staple spice blend in North African cooking—and for a good reason—it's delicious! Just a touch spicy and a whole lot of flavor, this blend contains red chili peppers, garlic, and spices. We rub pork tenderloin with harissa before roasting it in the oven and serve it alongside an orzo salad with goat cheese and crunchy veggies, which adds a cooling side to pair with the subtle harissa heat.

What we send

- 3 oz orzo ²
- ¼ oz harissa spice blend
- 10 oz pkg pork tenderloin
- 1 cucumber
- 2 plum tomatoes
- 2 scallions
- 1 pkt turkey broth concentrate
- garlic
- 2 oz feta ¹

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)
- butter ¹

Tools

- medium saucepan
- fine-mesh sieve
- medium skillet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

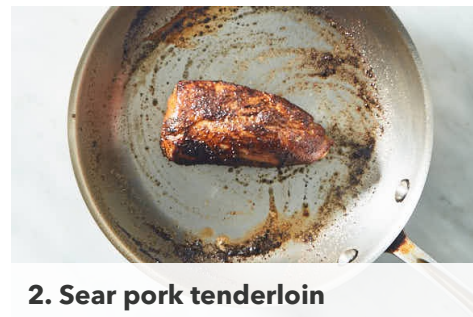
Nutrition per serving

Calories 650kcal, Fat 30g, Carbs 47g, Protein 48g



1. Cook orzo

Preheat oven to 450°F with a rack in the center. Bring a medium saucepan of **salted water** to a boil. Add **orzo** to boiling water and cook until al dente, 6–8 minutes. Drain well in a fine-mesh sieve.



2. Sear pork tenderloin

While **orzo** cooks, in a small bowl, combine **all of the harissa spice blend**, **½ teaspoon salt**, and **a few grinds of pepper**.

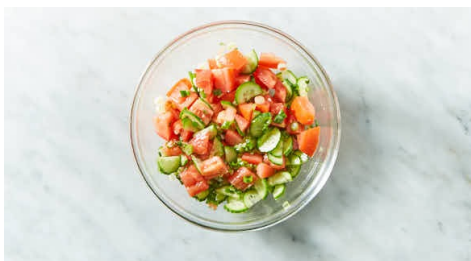
Pat **pork** dry and season all over with **spice rub**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork to skillet and cook, turning occasionally, until browned all over, about 6 minutes (reduce heat if browning too quickly).



3. Roast pork tenderloin

Transfer pork to center oven rack and roast until temperature reaches 145°F internally, 8–12 minutes. Carefully transfer pork to a cutting board; cover loosely with foil and let rest.

Reserve skillet and **any pan drippings** for step 5.



4. Prep orzo salad

While **pork** roasts, trim ends from **cucumber** (peel if desired) and halve lengthwise; thinly slice crosswise into half moons. Cut **tomatoes** into ½-inch pieces. Trim **scallions**, then thinly slice.

In a large bowl, combine cucumbers, tomatoes, ⅔ of the sliced scallions, **2 teaspoons oil**, **1 teaspoon vinegar** and season with **salt** and **pepper**; toss to coat.



5. Cook pan sauce

Thinly slice **1 large garlic clove**. Add garlic and **1 teaspoon oil** (if dry) to reserved skillet; heat over medium-high and cook, stirring, until fragrant, about 1 minute. Stir in **broth concentrate** and **½ cup water**. Boil over high heat until reduced to ¼ cup, about 2 minutes. Off the heat, stir in **1 tablespoon butter** and **any juices**. Season to taste with **salt** and **pepper**.



6. Finish orzo salad & serve

Crumble **feta cheese** into bowl with **veggies**; add **orzo** and toss to combine. Season to taste with **salt** and **pepper**. Thinly slice **pork**.

Drizzle **pan sauce** over **pork** and serve **orzo salad** alongside. Garnish with **remaining sliced scallions**. Enjoy!