

MARLEY SPOON



Roasted Berbere Pork & Vegetables

with Creamy Mint Sauce



30-40min



2 Servings

We've taken pork tenderloin to a new level, adding berbere spice, an aromatic North African chile and spice blend. Searing the pork before roasting creates a flavorful crust. It pairs perfectly with the roasted veggies tossed in a lemon vinaigrette and fresh mint sauce. This dish ticks all the boxes for meat and veggie lovers alike.

What we send

- ¼ oz berbere spice blend
- 10 oz pkg pork tenderloin
- ½ lb Brussels sprouts
- 1 yellow onion
- 1 sweet potato
- 1 lemon
- ¼ oz fresh mint
- 2 (1 oz) sour cream ⁷

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium ovenproof skillet
- microplane or grater

Allergens

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

Nutrition per serving

Calories 870kcal, Fat 54g, Carbs 54g, Protein 45g



1. Marinate pork

Preheat oven to 450°F with racks in the upper and lower thirds. In a medium bowl, combine **all of the berbere spice, 1 tablespoon oil, 1 teaspoon sugar, and ½ teaspoon salt**. Pat **pork** dry, then transfer to bowl and rub with marinade. Set aside until step 4.



4. Sear & roast pork

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **pork** and sear until golden brown on the bottom, 2-3 minutes (reduce heat if pork is browning too quickly). Flip pork, then transfer skillet to upper oven rack and roast until firm to the touch, slightly pink, and 145°F internally, about 8 minutes. Transfer to a cutting board; let rest 5 minutes.



2. Prep veggies

Trim stem ends from **Brussels sprouts**, then halve (or quarter, if large). Halve and cut **all of the onion** into ½-inch thick slices. Scrub **sweet potato**, then cut into ½-inch wedges.



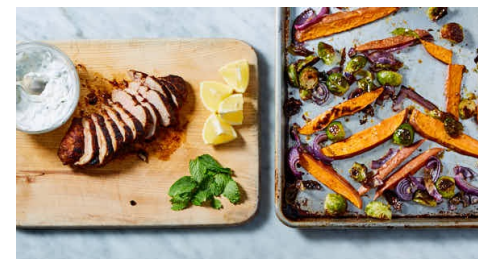
3. Roast veggies

On a rimmed baking sheet, toss **Brussels sprouts, onions, and sweet potatoes** with **2 tablespoons oil**. Season all over with **salt** and **pepper**. Roast on lower oven rack until vegetables are browned and tender, about 20 minutes.



5. Make dressing & sauce

Into a small bowl, finely grate **¼ teaspoon lemon zest** and squeeze **2 teaspoons juice**. Stir in **1 tablespoon oil**; season to taste. Cut any remaining lemon into wedges. Pick **mint leaves** from stems; discard stems. Finely chop half of the leaves; reserve remaining whole leaves for serving. In another small bowl, whisk together **sour cream** and **chopped mint**; season to taste.



6. Finish & serve

Toss **roasted vegetables** on baking sheet with **lemon vinaigrette**. Slice **pork**, then serve with **roasted vegetables** and **mint sauce** alongside. Garnish with **remaining whole mint leaves**. Pass **any lemon wedges** for squeezing over top. Enjoy!