



## Martha's Best Moroccan Pork Tenderloin

with Apricot Chutney & Kale Salad



20-30min



2 Servings

The method of butterflying tenderloin truly does justice to this fantastic piece of pork tenderloin. It creates more surface area for all those yummy spices to cling to, plus there's more contact with the skillet, creating lots of delicious crispy bits. The apricot chutney does double duty as part salad dressing and part condiment.



## What we send

- 10 oz pkg pork tenderloin
- ¼ oz ras el hanout
- 1 oz diced dried apricots
- 1 bunch curly kale
- 2 (¾ oz) Parmesan <sup>1</sup>
- 1 oz roasted almonds <sup>2</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- apple cider vinegar
- sugar

## Tools

- small saucepan
- medium heavy skillet

## Allergens

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

## Nutrition per serving

Calories 740kcal, Fat 48g, Carbs 25g, Protein 51g



### 1. Prep pork

Pat **pork** dry. Using a sharp knife, cut horizontally (parallel to cutting board) almost completely in half. Open like a book; using a meat mallet or heavy skillet, pound to an even ¾-inch thickness.

Rub all over with **1 tablespoon oil**; season with **1 ¼ teaspoons ras el hanout**, **½ teaspoon salt**, and **several grinds of pepper**. Set aside until step 4.



### 4. Cook pork

Heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add **pork** and cook, turning occasionally, until golden and lightly charred in spots, about 3 minutes per side. Transfer to a cutting board and loosely cover with foil. Let rest for 5 minutes.

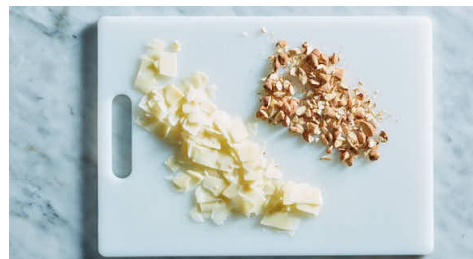


### 2. Make chutney

Finely chop **apricots** into ⅛-inch pieces, if necessary.

Add to a small saucepan with **¼ cup water**, **2½ tablespoons vinegar**, and **1 tablespoon sugar**. Bring to a boil.

Reduce heat to medium and cook until liquid is reduced to a syrup, 3-4 minutes. Season to taste with **salt**.



### 5. Prep Parmesan & almonds

While **pork** cooks, use a vegetable peeler to thinly shave **Parmesan** (or cut into very thin slices).

Coarsely chop **almonds**.



### 3. Prep kale

Meanwhile, strip **kale leaves** from stems; discard stems. Stack leaves, roll like a cigar, then cut crosswise into thin ribbons.

Toss in a large bowl with **½ teaspoon each of salt and sugar**. Using your hands, squeeze and massage kale until softened, about 10 times.



### 6. Finish & serve

Add **2 tablespoons vinegar** and **¼ cup oil** to bowl with **kale**; toss to combine. Add **Parmesan** and **⅓ of the chutney**; toss to combine. Spoon onto plates and sprinkle with **almonds**. Cut **pork** into ½-inch thick slices.

Serve **pork** and **salad** with **remaining chutney** alongside. Enjoy!