

DINNERLY



Low-Cal Roasted Pork Tenderloin with Green Beans, Carrots & Chili Butter



20-30min



2 Servings

Any night that a succulent roast pork tenderloin is on the table is a good night as far as we're concerned! This one is served with gingery carrots, green beans, and a (kinda) fancy chili garlic butter for an added kick. We've got you covered!

WHAT WE SEND

- 10 oz pkg pork tenderloin
- 1 oz fresh ginger
- 1 carrot
- ½ lb green beans
- ½ oz chili garlic sauce

WHAT YOU NEED

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

TOOLS

- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 440kcal, Fat 24g, Carbs 16g, Protein 40g



1. Prep pork & butter

Preheat oven to 450°F with a rack in the top position.

Take **2 tablespoons butter** out to soften at room temperature until step 5.

Pat **pork tenderloin** dry; season all over with **salt** and **pepper**.



2. Prep veggies

Peel and finely chop **1 teaspoon ginger**.

Scrub **carrots**, then thinly slice on an angle.

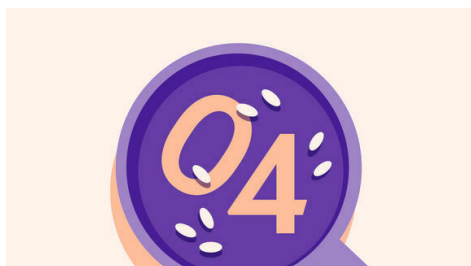
Trim stem ends from **green beans**.



3. Sauté carrots & ginger

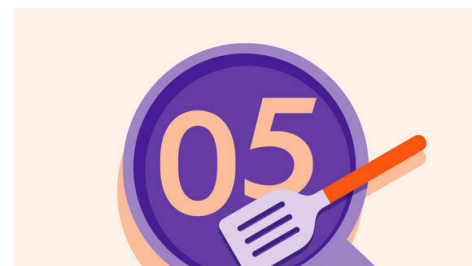
Heat **2 tablespoons oil** in a medium ovenproof skillet over medium-high. Add **carrots, chopped ginger, and a pinch each salt and pepper**. Cook, stirring, until ginger is fragrant and carrots are just tender, about 3 minutes.

Stir in **green beans** and cook until crisp tender, about 3 minutes; remove skillet from heat.



4. Roast pork

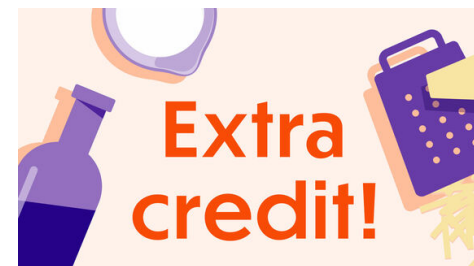
Place **pork** on top of veggies, then transfer skillet to top oven rack. Roast until pork is cooked through or registers 145°F internally, 10–15 minutes. Remove from the oven; let rest 5 minutes.



5. Make butter & serve

Meanwhile, in a small bowl, mash **softened butter** with **chili garlic sauce**. Spread over **pork**; slice, if desired.

Serve **roasted pork tenderloin** with **green beans** and **carrots** alongside. Enjoy!



6. Add a carb

We made this a low-carb meal on purpose, but feel free to add a side of crusty bread or roasted potatoes to dip in any extra butter!