

# DINNERLY



## Parm-Stuffed Pork Tenderloin with Roasted Potatoes & Green Beans



30-40min



2 Servings

Here, we present you with tender pork, rolled around a two-cheese combination, and then seared to golden perfection. Roasted potatoes and green beans round out the plate. If that doesn't have you swiping right, then it may be time to rethink your priorities. We've got you covered!

### WHAT WE SEND

- 10 oz pkg pork tenderloin
- 1 oz cream cheese <sup>1</sup>
- ¼ oz granulated garlic
- 2 potatoes
- ½ lb green beans
- ¾ oz Parmesan <sup>1</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- balsamic vinegar (or red wine vinegar)
- butter <sup>1</sup>
- sugar

### TOOLS

- meat mallet (or heavy skillet)
- microplane or grater
- rimmed baking sheet
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

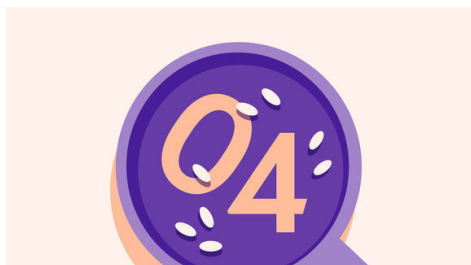
Calories 690kcal, Fat 33g, Carbs 52g, Protein 47g



#### 1. Prep pork

Preheat oven to 450°F with a rack in the lower third.

Cut each piece of **pork** horizontally (parallel to cutting board) almost completely in half. Open up like a book and place pork between sheets of plastic wrap. Using a meat mallet or heavy skillet, pound each to an even ½-inch thickness.



#### 4. Brown pork

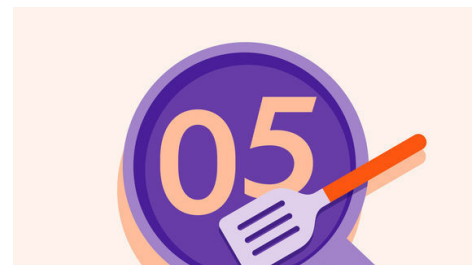
Brush **pork** lightly with **oil**; season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork; cook until browned in spots, 4–5 minutes. Transfer to baking sheet and top with **remaining Parmesan**. Roast on lower rack until pork reaches an internal temperature of 145°F and beans are tender, 8–10 minutes. Transfer pork to a plate to rest.



#### 2. Season pork

Finely grate **Parmesan**, if necessary.

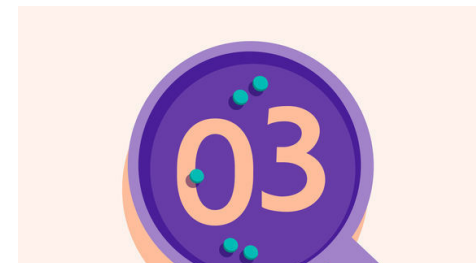
In a small bowl, combine **cream cheese**, **half of the Parmesan**, **¼ teaspoon granulated garlic**, and **a pinch each of salt and pepper**; mash with a fork until combined. Spread half of the mixture over one side of each piece of **pork**. Roll up and transfer, seam-sides down, to a plate. Refrigerate for 10 minutes.



#### 5. Make sauce & serve

Heat **1 teaspoon oil** in same skillet over medium. Remove from heat and whisk in **¼ teaspoon granulated garlic**, **1 tablespoon each of water and vinegar**, and **1 tablespoon butter** until melted; season with **salt, pepper**, and **½ teaspoon sugar**.

Slice **parm-stuffed pork**, then spoon **pan sauce** over top. Serve with **green beans** and **potatoes** alongside. Enjoy!



#### 3. Roast potatoes & beans

Scrub **potatoes**, then cut into ¼-inch thick wedges. On a rimmed baking sheet, toss with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast on lower oven rack until just tender, 12–15 minutes.

Trim ends from **green beans**. Remove baking sheet from oven; add green beans, and drizzle with **oil**, stirring gently to combine with roasted potatoes.



#### 6. Make it ahead!

Pork can be prepped up to 24 hours in advance. Let assembled roulades stand at room temperature for 15 minutes before proceeding with the recipe.