

MARLEY SPOON



Roasted Pork & Sriracha Butter

with Gingery Roasted Vegetables



20-30min



2 Servings

Sriracha may be one of the most loved hot sauces on the market—and for a good reason! Its full of fresh peppers, mild sweetness, and a garlicky punch—it brings a whole lot of flavor. For this dish, Sriracha, butter, and lime zest come together, creating a flavor-packed sauce for roasted peppers and broccolini. We serve these punchy veggies alongside sesame-crust pork tenderloin. It's a picture perfect plate.

What we send

- 10 oz pkg pork tenderloin
- 1 lime
- 1 oz fresh ginger
- ½ lb broccolini
- 1 bell pepper
- ¼ oz pkt toasted sesame seeds ²
- 1 pkt Sriracha
- 2 scallions

What you need

- kosher salt & ground pepper
- neutral oil
- 2 Tbsp butter, softened ¹

Tools

- microplane or grater
- large skillet
- rimmed baking sheet

Cooking tip

You can easily peel ginger with just a spoon! Hold the spoon near the bowl and just scrape the edge along the ginger.

Allergens

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

Nutrition per serving

Calories 550kcal, Fat 36g, Carbs 15g, Protein 42g



1. Prep pork

Preheat oven to 450°F with a rack in the center. Pat **pork** dry, then season all over with **salt** and **pepper**.



2. Prep vegetables

Finely grate ¼ **teaspoon lime zest**, then squeeze **1 teaspoon lime juice** into a small bowl, keeping them separate. Cut any remaining lime into wedges. Peel and finely chop **1 teaspoon ginger**. Trim ends from **broccolini**, then halve stalks lengthwise, if large. Halve **pepper**, discard stem and seeds, then cut into ½-inch wide slices.



3. Sauté vegetables

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **broccolini, peppers, chopped ginger, 1 tablespoon water**, and a **pinch of each salt and pepper**. Cook, stirring, until ginger is fragrant and vegetables are just tender, about 4 minutes. Transfer to a rimmed baking sheet.



4. Brown pork

Heat ½ **tablespoon oil** in same skillet over medium-high. Add **pork** and cook until browned on one side, 3–4 minutes. Transfer to baking sheet with vegetables, browned-side down, then sprinkle non-browned side of pork with **sesame seeds**, pressing to help sesame seeds adhere.



5. Roast pork & prep butter

Roast **pork and vegetables** on center oven rack until pork is just firm to the touch and reaches 145°F internally, and vegetables are lightly charred, 8–10 minutes. Transfer pork to a cutting board and let rest for 5 minutes.

In a small bowl, combine **Sriracha, 2 tablespoons softened butter**, and **lime zest**; mash with a fork to combine. Season with a **pinch each of salt and pepper**.



6. Finish & serve

In a small bowl, whisk to combine **lime juice** and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Trim **scallions**, then thinly slice. Add **Sriracha butter, scallions**, and a **pinch each of salt and pepper** to **vegetables**; toss to combine. Thinly slice **pork**, then spoon **lime dressing** on top. Serve **pork** with **vegetables** and **any lime wedges**. Enjoy!