DINNERLY

Barbecue Pork Tenderloin with Zucchini
& Buttery Corn

🕐 30min   🍴 2 Servings

Did you ever watch a movie and the sidekick was so charming, they kind of stole the show from the main character? The buttery corn and lightly charred zucchini does that here. (Sorry, pork.) We've got you covered!

WHAT WE SEND

- 10 oz pkg pork tenderloin
- ¼ oz BBQ spice blend
- ¼ oz granulated garlic
- 5 oz corn
- 2 zucchini

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or vinegar of your choice)
- sugar
- butter [1]

TOOLS

- rimmed baking sheet
- small skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 560kcal, Fat 33g, Carbs 26g, Protein 41g

1. Start pork

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

Pat **pork** dry; transfer to a rimmed baking sheet. Lightly drizzle with **oil**. Roast on center oven rack until deeply browned on the bottom 6–7 minutes.

2. Prep glaze & zucchini

In a small bowl, add **2 teaspoons BBQ spice, a pinch of granulated garlic, 2 tablespoons oil**, and **1 teaspoon each of vinegar and sugar**. Season with **salt** and **pepper**, then stir to combine.

Halve **zucchini** lengthwise, then cut into ½-inch thick half moons.

3. Roast pork & zucchini

Flip **pork**. Push to one side of baking sheet and brush **half of the glaze** over top. Add **broccoli** to open side. Toss with **1 tablespoon oil** and season with **salt** and **pepper**.

Roast on center oven rack until zucchini is tender and browned in spots and pork is cooked through (145°F internally), 6–7 minutes.

4. Sauté corn & serve

Melt **1 tablespoon butter** in a small skillet over medium-high. Add **corn** and cook until golden and tender, 2 minutes. Season to taste with **salt** and **pepper**.

Thinly slice **pork**, then brush with **remaining barbecue glaze**. Serve with **zucchini** and **corn**. Enjoy!

5. ...

What were you expecting, more steps?

6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
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