



Honey-Glazed Pork Tenderloin

with Grilled Apricots & Broccolini



30-40min



2 Servings

If you don't have a grill or grill pan, preheat oven to 450°F with a rack in the top position. Place pork on a rimmed baking sheet. Roast pork on top oven rack until the internal temperature reaches 145°F, 8-12 minutes. Switch oven to broil. Place apricots, scallions, and broccolini on a rimmed baking sheet and broil on top rack until lightly charred and tender, 5-10 minutes. (Watch closely as ovens and broilers vary.)

What we send

- ¼ oz ground coriander
- 1 piece fresh ginger
- 2 (½ oz) honey
- 10 oz pkg pork tenderloin
- ½ lb broccolini
- 2 apricots
- 2 scallions
- 1 oz sliced almonds ¹

What you need

- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- olive oil

Tools

- grill or grill pan
- microplane or grater
- small skillet

Allergens

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

Nutrition per serving

Calories 630kcal, Fat 37g, Carbs 31g, Protein 43g



1. Prep spice rub & glaze

Heat a grill or grill pan to high. In a small bowl, combine **1¼ teaspoons ground coriander** and **½ teaspoon each of salt and pepper**. Peel and grate **½ teaspoon ginger** into a small bowl. Add **all of the honey, 2 teaspoons vinegar**, and season to taste with **salt and pepper**; stir to combine.



2. Grill pork tenderloin

Pat **pork** dry; season all over with **spice rub**. Reduce grill or grill pan heat to medium; lightly **oil** the grates. Add pork to one side of the grill or grill pan and cover. Cook until lightly charred, firm to the touch, and the internal temperature reaches 145°F, turning occasionally, 8-12 minutes. Transfer to a cutting board and brush with **some of the glaze**.



3. Prep ingredients

While the **pork** cooks, trim ends from **broccolini**, then cut any large stalks in half lengthwise. Cut **apricots** in half and remove pits. Trim **scallions**, keeping them whole. Drizzle **2 tablespoons oil** all over broccolini, apricots, and scallions and toss to coat; season with **a pinch each of salt and pepper**.



4. Grill ingredients

Add **broccolini, apricots**, and **scallions** to the other half of the grill or grill pan, in batches if necessary, and cook until tender and charred in spots, turning occasionally: broccolini, 7-10 minutes, apricots, about 6 minutes, scallions, 2-3 minutes. Transfer to a cutting board.



5. Toast almonds

Meanwhile, combine **almonds** and **1 tablespoon oil** in a small skillet over medium-high heat. Cook until almonds are lightly browned, stirring frequently, 2-3 minutes (watch closely). Season with **salt**.



6. Finish & serve

Finely chop **grilled scallions** and add to bowl with **remaining glaze**. Whisk in **1 tablespoon oil**. Thinly slice **pork**. Serve **pork** and **grilled apricots** drizzled all over with **scallion dressing** with **broccolini** alongside. Garnish with **toasted almonds**. Enjoy!