

DINNERLY



Roasted Pork Tenderloin with Green Beans & Cheddar Grits



20-30min



2 Servings

Some people get excited about puppies. Some people get excited about summer. We get excited about cheesy grits. Especially when they're the bed for juicy pork tenderloin, roasted green beans, and a garlicky pan sauce spooned over top. You can't see us right now, but we're doing our happy dance. We've got you covered!

WHAT WE SEND

- 10 oz pkg pork tenderloin
- ½ lb green beans
- 3 oz grits
- 2 oz shredded cheddar-jack blend¹
- 1 pkt turkey broth concentrate
- ¼ oz all-purpose spice blend

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter¹
- apple cider vinegar (or white wine vinegar)
- garlic

TOOLS

- medium ovenproof skillet
- small saucepan

COOKING TIP

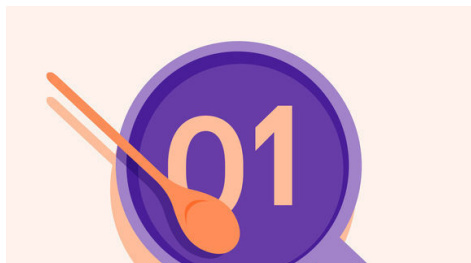
Veggies might cook faster than the meat, so keep a close eye on them and remove from oven if they're browning too quickly.

ALLERGENS

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

NUTRITION PER SERVING

Calories 760kcal, Fat 45g, Carbs 45g, Protein 49g

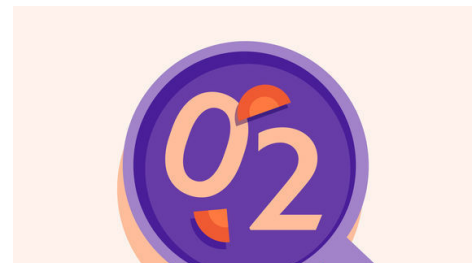


1. Prep ingredients

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

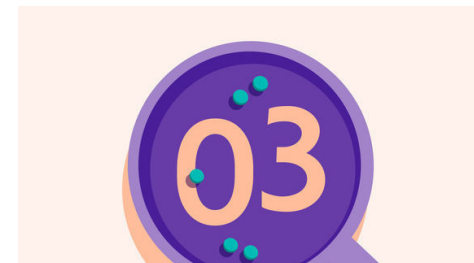
Thinly slice 1 **large garlic clove**. Pat **pork** dry, then season all over with **salt** and **all-purpose seasoning**.

Trim **green beans** and transfer to a medium bowl. Toss with 1 **teaspoon oil** and a **pinch each of salt and pepper**.



2. Sear pork

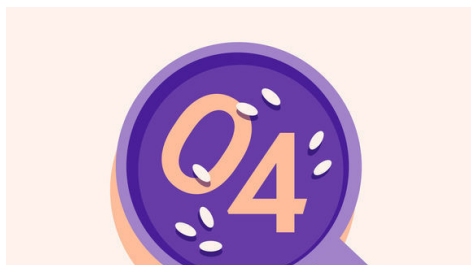
Heat 1 **tablespoon oil** in a medium ovenproof skillet over medium-high. Add **pork** and cook until browned on the bottom, about 4 minutes. Flip, then scatter **green beans** around pork.



3. Roast pork & green beans

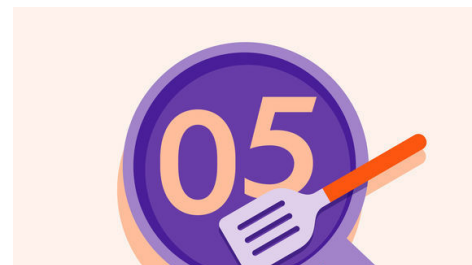
Transfer skillet with **pork and green beans** to center oven rack; roast until pork is cooked through (internal temperature of 145°F) and green beans are tender, about 10 minutes.

Transfer pork to a cutting board to rest and green beans to plates. Cover to keep warm. Reserve skillet and **any pan drippings** for step 5.



4. Cook grits

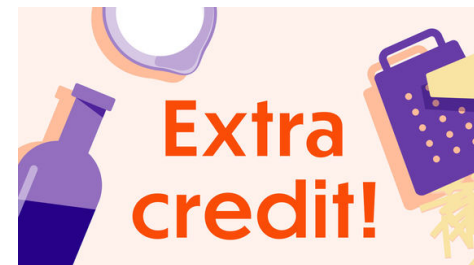
Meanwhile, in a small saucepan, bring 2 **cups water** and a **pinch of salt** to a boil. Stir in **grits**. Reduce heat to low and cook, stirring occasionally to prevent sticking, until grains are tender, about 7 minutes. Stir in **cheese** and 1 **tablespoon butter**; season to taste with **salt** and **pepper**. Cover to keep warm off heat.



5. Finish & serve

Add **garlic** and 1 **teaspoon oil** to reserved skillet; cook over medium heat until fragrant, 1 minute. Add **broth concentrate**, 2 **tablespoons butter**, 1 **tablespoon vinegar**, and 2 **tablespoons water**. Cook until sauce is slightly reduced, 1–2 minutes; season with **salt** and **pepper**.

Serve **pork** with **green beans** and **cheddar grits**; drizzle **pan sauce** over top. Enjoy!



6. Spice it up!

Stir a pinch of cayenne pepper or a dash of hot sauce into your cheesy grits to add some heat!