

DINNERLY



Chorizo-Chili Pork Tenderloin with Buttery Corn & Tomatoes



20-30min



2 Servings

Go ahead and change your status to "out of office" for the coming days because you'll be dreaming about sunshine and Mexico City after this meal. Between bites of juicy chorizo-chili spiced pork, sweet pops of summer corn, and peak-season tomatoes marinated in fresh lime, we're wondering how this dinner is so simple, yet such a stunner. Just add an ice cold beer or margarita. We've got you covered!

WHAT WE SEND

- 10 oz pkg pork tenderloin
- ¼ oz chorizo chili spice blend
- 1 plum tomato
- 1 lime
- 5 oz corn
- 2 scallions

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- butter ¹

TOOLS

- meat mallet (or heavy skillet)
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 46g, Carbs 20g, Protein 40g



1. Marinate pork

Using a sharp knife, cut **pork tenderloin** horizontally (parallel to cutting board) almost completely in half. Open it up like a book, then pound to an even ¼-inch thickness.

In a small bowl, stir to combine **1 tablespoon chorizo spice blend** and **1 tablespoon oil**, then rub all over pork; season with **salt**. Set pork aside to marinate.



2. Marinate tomatoes

Finely chop ½ **teaspoon garlic**. Cut **tomato** into ½-inch pieces. Squeeze **1 tablespoon lime juice** into a medium bowl, then whisk in **2 tablespoons oil**, **chopped garlic**, and a **pinch each of salt and pepper**. Cut remaining lime into wedges. Reserve **1 tablespoon of the dressing** for serving, then toss tomatoes with remaining dressing; set aside to marinate.



3. Cook corn

Shuck **corn**, remove any strings, and cut kernels from cobs. Trim ends from scallions, then thinly slice. Melt **2 tablespoons butter** in a medium skillet over medium-high. Add **corn**, all but **1 tablespoon of the scallions**, and a **pinch each of salt and pepper**. Cook, stirring, until corn is tender, 2–3 minutes. Stir corn into bowl with **tomatoes**. Wipe out skillet.



4. Cook pork

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork** and cook until well-browned and medium, or an instant-read thermometer inserted into the thickest part reads 145°F, 2–3 minutes per side. Transfer to a cutting board to rest for 5 minutes.



5. Finish & serve

Cut **pork** into ½-inch thick slices, if desired. Stir **remaining scallions** into **corn and tomatoes**; season to taste with **salt and pepper**.

Serve **chorizo-chili pork tenderloin** with **buttery corn and tomatoes** alongside. Spoon **reserved dressing** over **pork tenderloin** along with a **squeeze of lime**, if desired. Enjoy!



6. Take it to the next level

Two words... Taco Party. Looking to kick this dinner shindig up a notch or unsure what to do with leftovers? Grab some tortillas, guacamole, sour cream, and maybe a little hot sauce if you're feeling extra spicy.