

# DINNERLY



## Moroccan Roast Pork Tenderloin with Couscous Pilaf & Roasted Carrots



30min



2 Servings

We love a tasty tagine, but not when dinner needs to be on the table in a hurry! So we deconstructed the Moroccan stew to make a delicious meal that you don't need hours, a ton of ingredients, or any special equipment to make! Tender pork tenderloin is seasoned with harissa spice. Dried apricots are folded into the couscous for the perfect sweet and savory side. We've got you covered!

## WHAT WE SEND

- 1 medium red onion
- 10 oz pkg pork tenderloin
- harissa spice (use 1 tsp)
- garlic (use 1 large clove)
- 1 oz dried apricots <sup>17</sup>
- 3 oz couscous <sup>1</sup>
- xxxx

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>
- apple cider vinegar (or red wine vinegar)

## TOOLS

- large ovenproof skillet
- small saucepan

## ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 620kcal, Fat 26g, Carbs 60g, Protein 35g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Peel **onion**; cut into ¼-inch thick wedges through root end, then finely chop ¼ cup **onions**. Pat **pork** dry; season all over with 1 **teaspoon of the harissa spice** and a **generous pinch each salt and pepper**. Peel and finely chop 1 **teaspoon garlic**. Scrub and trim **carrots**; cut into ¼-inch pieces on an angle. Chop **apricots**.



### 2. Roast onions & carrots

Transfer **sliced onions** and **carrots** to a large ovenproof skillet, then toss with 2 **teaspoons oil**; season with **salt** and **pepper**. Roast on lower oven rack until barely tender and browned in spots, 10–12 minutes.



### 3. Sear & roast pork

Carefully, transfer skillet to stovetop and heat over medium-high. Push **veggies** to one side, then add 1 **teaspoon oil**. Add **pork** and cook until browned on one side, 2–3 minutes. Flip pork and stir 2 **tablespoons water** into veggies. Return to lower oven rack. Roast until veggies are tender and pork is medium with an internal temperature of 145°F, about 8 minutes.



### 4. Season veggies

Transfer **pork** to a cutting board to rest 5 minutes, then thinly slice. Meanwhile, heat skillet with **veggies** over medium. Toss veggies with 3 **tablespoons water**, 1½ **tablespoons butter**, and ½ **teaspoon vinegar**, stirring until butter melts, about 1 minute; season with **salt** and **pepper**. Cover to keep warm. Heat 1 **tablespoon oil** in a small saucepan over medium-high.



### 5. Cook couscous & serve

Add **chopped onions and garlic** to saucepan; cook, stirring, until softened, 2–3 minutes. Add **apricots**, ½ cup **water**, and ¼ **teaspoon salt**. Cover and bring to a boil, then stir in **couscous**. Cover and let stand 5 minutes off heat; fluff **couscous** with a fork. Serve **roast pork** and **veggies** with **couscous pilaf** alongside. Spoon **pan sauce** over top. Enjoy!



### 6. Mix it up!

Instead of mixing the apricots into your couscous, make a chutney! Finely chop apricots into ⅛-inch pieces, then transfer to a small saucepan. Add 2½ **tablespoons vinegar**, ¼ cup **water**, and 1 **tablespoon sugar**, and bring to a boil. Reduce heat to medium and cook until liquid is reduced to a syrup, 3–4 minutes. Season to taste with salt. Spoon over your pork and veggies.