



## Moroccan Roast Pork Tenderloin

with Winter Veggies & Mint Sauce



30-40min



2 Servings

We've taken quick-cooking pork tenderloin to a whole new level by adding berbere spice into the mix—an aromatic North African seasoning, loaded with warm spices and chiles—searing the pork before roasting imparts a flavorful crust. Roasted veggies tossed in a lemon vinaigrette and a fresh mint sauce make a perfecting pairing for the pork.



## What we send

- berbere spice blend (use 2¼ tsp)
- 10 oz pkg pork tenderloin
- 1 lemon
- ½ lb Brussels sprouts
- 1 medium red onion
- 1 sweet potato
- ¼ oz fresh mint
- 2 pkts sour cream <sup>7</sup>

## What you need

- sugar
- kosher salt & ground pepper
- olive oil

## Tools

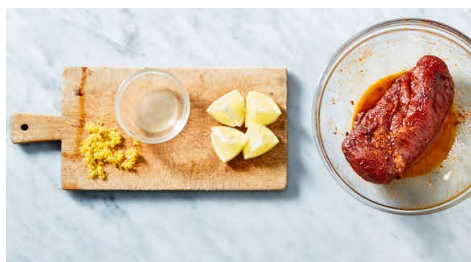
- microplane or box grater
- medium ovenproof skillet
- rimmed baking sheet

## Allergens

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

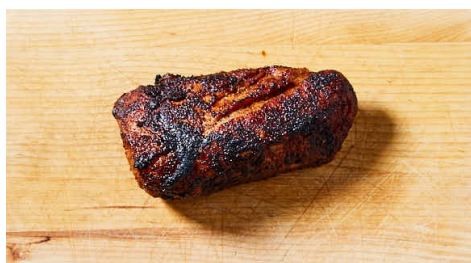
## Nutrition per serving

Calories 810kcal, Fat 49g, Carbs 59g, Protein 37g



### 1. Marinate pork

Preheat oven to 450°F with racks in the upper and lower thirds. In a medium bowl, combine **2¼ teaspoons berbere spice, 1 teaspoon sugar, ½ teaspoon salt, and 1 tablespoon oil**. Pat **pork** dry, transfer to bowl, and rub all over with **berbere mixture**; set aside to marinate. Finely **zest lemon**; squeeze **1 tablespoon juice** into a small bowl. Cut any remaining lemon into wedges.



### 4. Sear pork & roast

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **pork**; sear until golden brown on one side, 2-3 minutes (reduce heat if pork is browning too quickly). Flip pork; transfer skillet to upper oven rack and roast until firm to the touch and the internal temperature reaches 145°F, about 8 minutes. Transfer to a cutting board and let rest for 5 minutes.



### 2. Prep vegetables

Trim stem ends from **Brussels sprouts**, then halve (or quarter, if large). Halve, peel, and cut **all of the onion** into ½-inch thick slices. Scrub **sweet potato** (no need to peel), then cut into ½-inch thick wedges.



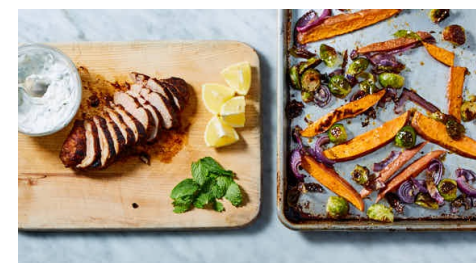
### 5. Make dressing & sauce

Pick **mint leaves** from stems. Discard stems and finely chop leaves. Stir **2 tablespoons oil** into the bowl with **lemon zest and juice**; season to taste with **salt and pepper**. In a second small bowl, whisk to combine **all of the sour cream** and **half of the chopped mint**. Season to taste with **salt and pepper**.



### 3. Roast vegetables




On a rimmed baking sheet, toss **Brussels sprouts, onions, and sweet potatoes** with **2 tablespoons oil**; season with **salt and pepper**. Roast on lower oven rack until vegetables are browned and tender, about 20 minutes. Remove from oven.



### 6. Finish & serve

Toss **roasted vegetables** on the baking sheet with **lemon vinaigrette**. Slice **pork** and serve with **mint sauce, roasted vegetables, and lemon wedges** alongside. Garnish with **remaining mint leaves**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**