MARLEY SPOON



Pork Tenderloin with Smoky Paprika Butter

& Charred Brussels Sprout-Quinoa Salad





30-40min 2 Servings

Smoked paprika is one of our favorite ingredients. A little goes a long way with this spice as it infuses everything it touches with a deep smoky flavor. Here, we use it in a compound butter to top quick-cooking pork tenderloin. A refreshing quinoa salad alongside contains Brussels sprouts, Parmesan, fresh mint, and pickled raisins, which balance out the smoky butter and create a symphony of flavors on the plate.

What we send

- 1 oz golden raisins
- 3 oz white quinoa
- ¼ oz smoked paprika
- ½ lb Brussels sprouts
- 1 red onion
- 10 oz pkg pork tenderloin
- 1/4 oz fresh mint
- 34 oz Parmesan 1
- 1 lemon

What you need

- red wine vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- 3 Tbsp butter, softened ¹
- · olive oil

Tools

- small saucepan
- fine-mesh sieve
- medium ovenproof skillet
- · vegetable peeler
- microplane or grater

Allergens

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

Nutrition per serving

Calories 850kcal, Fat 45g, Carbs 61g, Protein 50g



1. Cook raisins

Preheat oven to 425°F with a rack in the upper third.

In a small saucepan, combine half of the raisins, ¼ cup water, 1 tablespoon each of vinegar and sugar, and a pinch of salt. Bring to a boil and cook until water is slightly reduced and raisins are plump, 2-3 minutes. Transfer raisins and any liquid to a medium bowl; set aside until step 3.



2. Cook quinoa, prep butter

In same saucepan, combine **quinoa**, **% cup water**, and **½ teaspoon salt** Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15-20 minutes. Keep covered off heat until step 5.

In a small bowl, combine **3 tablespoons softened butter**, **2 teaspoons paprika**, **¼ teaspoon salt**, and **a few grinds of pepper**; stir to combine. Set paprika butter aside.



3. Prep & sauté veggies

Halve and thinly slice **all the onion**. Trim **Brussels sprouts**, remove any outer leaves, and thinly slice. Heat **2 teaspoons oil** in a medium ovenproof skillet over high. Add veggies and cook, stirring, until softened and charred in spots, 3-4 minutes. Transfer to bowl with **raisins**. Add **2 tablespoons water** to skillet and scrape up browned bits; add to bowl with veggies and raisins.



4. Roast pork

Pat **pork** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add pork and cook until browned but not cooked through, about 1 minute per side. Transfer skillet to upper oven rack and roast until pork reaches 145°F internally, 12-18 minutes



5. Make quinoa salad

Pick **mint leaves** and tear, if large; discard stems. Use a vegetable peeler to shave **Parmesan** into thin strips. Finely grate **half of the lemon zest**; cut lemon into wedges.

To the bowl with veggies and raisins, add quinoa, mint, Parmesan, lemon zest, and 2 teaspoons oil; stir to combine. Season to taste with salt and pepper.



6. Finish & serve

Thinly slice **pork**, if desired. Serve **pork** topped with **paprika butter** alongside **quinoa salad**, and with **lemon wedges** on the side for squeezing over top. 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 **Bfy** #marleyspoon