

# DINNERLY



## Za'atar-Rubbed Pork Tenderloin with Pearl Couscous, Feta & Spinach



20-30min



2 Servings

Buckle your seatbelts because we're taking weeknight dinner on an intense flavor rollercoaster. In this dish, we take the zesty power of za'atar spice and rub it all over a juicy pork tenderloin, then pan-sear it to perfection. Pair this with the nutty notes of pearl couscous mixed with creamy feta, slightly wilted spinach, and a light dressing over top. We've got you covered!

## WHAT WE SEND

- 10 oz pkg pork tenderloin
- ¼ oz za'atar spice blend <sup>2</sup>
- 3 oz pearl couscous <sup>3</sup>
- 5 oz baby spinach
- 2 oz feta <sup>1</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- ¼ cup all-purpose flour <sup>3</sup>
- red wine vinegar (or apple cider vinegar)
- garlic

## TOOLS

- medium heavy skillet (preferably cast-iron)
- small pot

## ALLERGENS

Milk (1), Sesame (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 690kcal, Fat 34g, Carbs 47g, Protein 50g



### 1. Prep ingredients

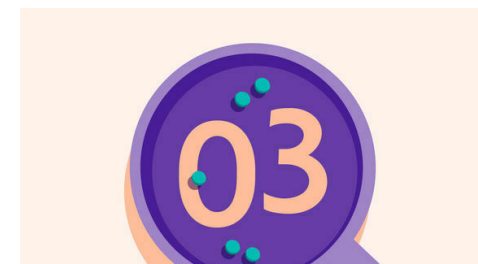
Finely chop **1½ teaspoons garlic**. Pat **pork** dry, then rub all over with **oil**. Season all over with **salt, pepper**, and **all of the za'atar spice blend**, pressing to help seasoning adhere.

Spread **¼ cup flour** onto a plate, then dredge pork on all sides, tapping to remove excess flour.



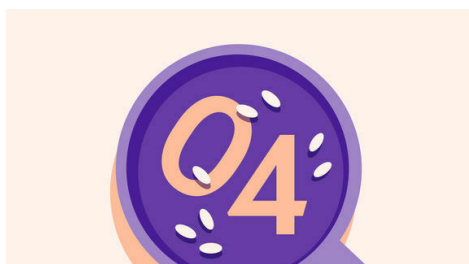
### 2. Cook pork

Heat **2 tablespoons oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **pork**, then reduce heat to medium. Cook, covered, turning occasionally, until well browned on all sides and cooked to medium at 145°F, 10–12 minutes (or longer for desired doneness). Transfer to a cutting board to rest.



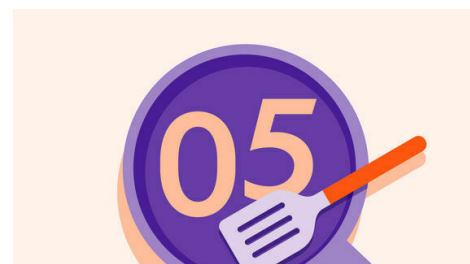
### 3. Cook couscous

Meanwhile, heat **1 teaspoon oil** in a small pot over medium-high. Add **couscous**; cook, stirring, until golden-brown, 3 minutes. Add **1 teaspoon chopped garlic**; cook, stirring, until fragrant, 30 seconds. Add **¾ cup water** and **½ teaspoon salt**; cover and bring to a boil. Reduce heat to low; cook until liquid is absorbed and couscous is al dente, 10–12 minutes. Keep covered off heat.



### 4. Make vinaigrette

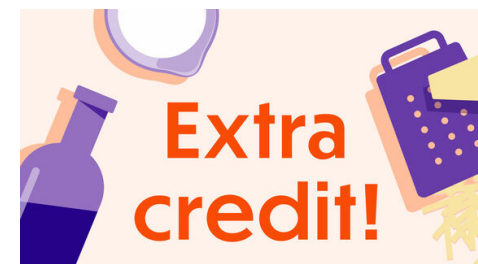
In a small bowl, whisk to combine **remaining chopped garlic**, **2 tablespoons oil**, and **1 tablespoon vinegar**. Season to taste with **salt** and **pepper**.



### 5. Finish & serve

Add **spinach** to pot with **couscous**, then crumble **all but ⅓ of the feta** over top; stir to slightly wilt spinach. Season to taste with **salt** and **pepper**. Thinly slice **pork**.

Serve **za'atar-rubbed pork tenderloin** over **couscous** and **spinach**. Crumble **remaining feta** and spoon **vinaigrette** over top. Enjoy!



### 6. Take it to the next level

Amp up the flavor of your pearl couscous by adding thinly sliced cucumbers, chopped dill, a splash of lemon juice, or even chopped sun-dried tomatoes!