

# DINNERLY



LOW CARB

LOW CALORIE

## Asian Grilled Pork Tenderloin with Cabbage & Snow Pea Sesame Slaw



under 20min



2 Servings

Pork and cabbage are a killer combo—a match that is found in cuisines all around the world. Here we take a juicy pork tenderloin, rub it with a flavorful Thai curry paste, and grill it to perfection. Our cabbage slaw is mixed with crunchy strips of snow peas and a sesame vinaigrette to tie together the Asian flavors. We've got you covered!

## WHAT WE SEND

- ½ oz Thai red curry paste <sup>6</sup>
- 10 oz pkg pork tenderloin
- ½ oz toasted sesame oil <sup>11</sup>
- 2 oz snow peas
- ½ lb shredded cabbage blend

## WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

## TOOLS

- grill or grill pan

## ALLERGENS

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 390kcal, Fat 24g, Carbs 12g, Protein 32g



### 1. Prep pork

Preheat a grill or grill pan to medium. In a small bowl, whisk together **red curry paste** and **1 tablespoon oil**. Pat **pork** dry, then season all over with **salt** and **pepper**. Rub curry paste all over to coat.



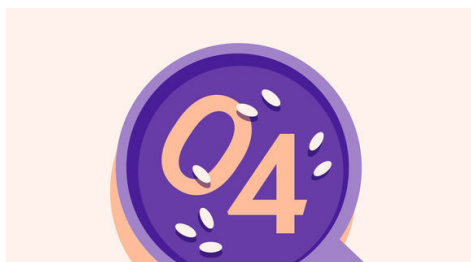
### 2. Grill pork

Lightly **oil** grill grates. Grill **pork** over medium, covered, turning occasionally, until lightly charred, firm to the touch and a meat thermometer measures 145°F internally, 10–12 minutes. Transfer to a cutting board to rest.



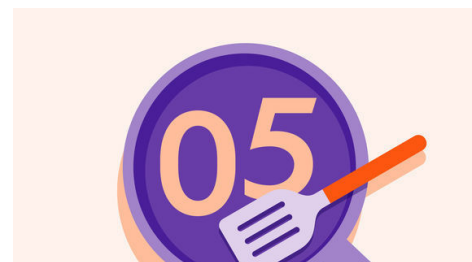
### 3. Make vinaigrette

Meanwhile, in a medium bowl, whisk together **1 tablespoon sesame oil**, **1 tablespoon neutral oil**, **1 tablespoon vinegar**, and **1 teaspoon sugar**. Season to taste with **salt** and **pepper**.



### 4. Make slaw

Trim stem ends from **snow peas**, then thinly slice lengthwise. Add snow peas and **cabbage blend** to bowl with **vinaigrette**. Season to taste with **salt** and **pepper**.



### 5. Slice pork & serve

Very thinly slice **pork**. Serve alongside **cabbage and snow pea sesame slaw**, with any resting juices from the cutting board spooned over top of the **pork**. Enjoy!



### 6. No grill, no problem!

Use a skillet! Heat 1 tablespoon neutral oil in a medium skillet over medium. Add pork and cook, covered, turning occasionally, until lightly charred, firm to the touch, slightly pink, and 145°F internally, 10–12 minutes.