

MARLEY SPOON



Roast Pork Tenderloin & Rainbow Carrots

with Rosemary-Walnut Gremolata



30-40min



2 Servings

Quick-cooking pork tenderloin makes for a perfect weeknight supper. First, the pork is seared, creating a flavorful crust, then it's roasted to a tender finish. It's served with a mustardy gravy and beautifully roasted rainbow carrots and red onions. We finish the plate with a sprinkle of fragrant, toasty rosemary-walnut gremolata on top.

What we send

- 1 medium red onion
- ½ lb rainbow carrots
- ¼ oz fresh rosemary
- 1 oz walnuts ¹⁵
- garlic (use 2 large cloves)
- 1 pkt chicken broth concentrate
- 10 oz pkg pork tenderloin
- ¼ oz pkt Dijon mustard ¹⁷
- 3 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- butter ⁷

Tools

- rimmed baking sheet
- medium ovenproof skillet

Allergens

Wheat (1), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

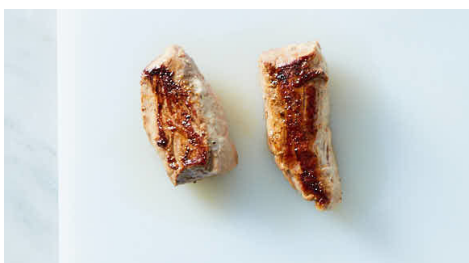
Nutrition per serving

Calories 730kcal, Fat 52g, Carbs 27g, Protein 35g



1. Roast carrots & onions

Preheat oven to 450°F with racks in upper and lower thirds. Halve, peel, and cut **all of the onion** into 1-inch thick wedges. Scrub **carrots**, then quarter or halve lengthwise, depending on size. On a rimmed baking sheet, toss carrots and onions with **2 tablespoons oil** and a **generous pinch each salt and pepper**. Roast on upper oven rack until well browned and tender, about 20 minutes.



4. Roast pork

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork** and cook, without moving, until golden brown on one side, about 3 minutes. Flip pork, then transfer skillet to lower oven rack. Roast until pork is browned all over and an instant read thermometer reads 145°F when inserted in the center, 8-10 minutes. Transfer to a cutting board and let rest.



2. Prep ingredients

Pick **2 tablespoons rosemary needles** from stems, keeping them whole; discard stems. Coarsely chop **walnuts**. Coarsely chop **2 teaspoons garlic**. In a liquid measuring cup, whisk to combine **¾ cup water, chicken broth concentrate, and 2 teaspoons flour**. Pat **pork** dry; season all over with **salt** and **pepper**.



5. Make sauce

Meanwhile, carefully return skillet to medium heat and add **remaining garlic**. Once sizzling, about 30 seconds, add **chicken broth mixture** and bring to a simmer. Cook until sauce is slightly thickened, 3-4 minutes. Stir in **mustard** and **1 tablespoon butter**. Season to taste with **salt** and **pepper**.



3. Make gremolata

Heat **⅓ inch oil** in a medium skillet over medium-high until shimmering. Add **rosemary and chopped walnuts**. Cook, stirring, until rosemary is crisp and walnuts are toasted, 2-3 minutes. Stir in **1 teaspoon of the chopped garlic**. Using a slotted spoon, transfer to a paper towel-lined plate; sprinkle with **salt**. Transfer oil to a heatproof bowl (save for own use). Wipe skillet clean.



6. Finish & serve

Once **carrots** and **onions** are cooked, add **spinach** to baking sheet. Return to oven and roast until spinach is just wilted, 2-3 minutes more. Thinly slice **pork**. Serve **pork** alongside **roasted veggies**; pour **gravy** on top and sprinkle with **gremolata**. Enjoy!