



Moroccan Roast Pork Tenderloin

with Winter Veggies & Mint Sauce



30-40min



2 Servings

We've taken pork tenderloin to a whole new level, adding berbere spice, an aromatic North African chile and spice blend. Searing the pork on the stovetop creates a flavorful crust before it's roasted in the oven. The pork pairs perfectly with roasted veggies tossed in a lemon vinaigrette, and a fresh mint sauce.

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 (1 oz) pkts sour cream ⁷

What you need

- sugar
- kosher salt & ground pepper
- olive oil

Tools

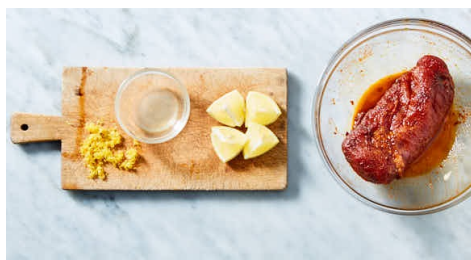
- microplane or grater
- rimmed baking sheet
- medium ovenproof skillet

Allergens

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

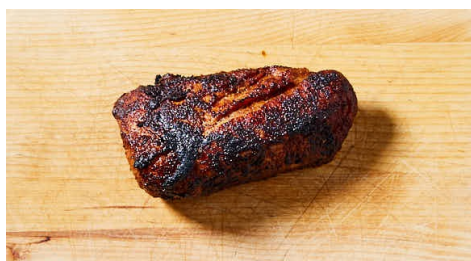
Nutrition per serving

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 **berbere spice**, **1 teaspoon sugar**, **½ teaspoon salt**, and **1 tablespoon oil**. Pat **pork** dry, then transfer to bowl and rub all over with **berbere marinade**. Set aside until step 4. Into a small bowl, zest **lemon** and squeeze **1 tablespoon juice**. Cut any remaining lemon into wedges.



4. Cook pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** and sear until golden brown on one side, 2-3 minutes (reduce heat if pork is browning too quickly). Flip pork, then transfer skillet to the top 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 veggies

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



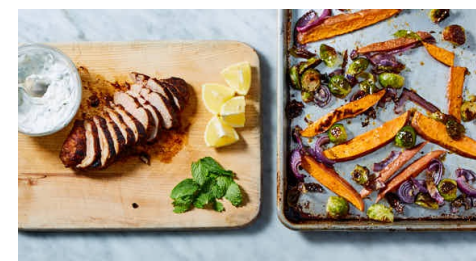
5. Make dressing & sauce

Pick **mint leaves** from stems, then finely chop half (save whole leaves for step 6). To the bowl with **lemon**, stir in **2 tablespoons oil** and season with **salt** and **pepper**. In another small bowl, stir to combine **all of the sour cream** and **chopped mint**. Season to taste with **salt** and **pepper**.



3. Roast veggies




On a rimmed baking sheet, toss **Brussels sprouts**, **onions**, and **sweet potatoes** with **2 tablespoons oil**. Season with **salt** and **pepper**. Roast in lower third of oven until **vegetables** are browned and tender, about 20 minutes.



6. Finish & serve

Toss **roasted vegetables** with **lemon vinaigrette**. Slice **pork**. Serve **pork** with **sauce** and **vegetables**. Garnish with **remaining whole mint leaves**, and serve **lemon wedges** alongside, 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    **#marthaandmarleyspoon**