



One-Pan Smoky Pork Tenderloin

with Roasted Potatoes & Peppers



30-40min



2 Servings

Smoked paprika is a powerhouse spice—made from ground sweet red chiles that have been smoked and dried for hours. Despite its vibrant red hue, the heat level is mild, almost sweet, with a delicious smokiness that adds a ton of flavor to meat and veggies.

What we send

- 1 medium red onion
- ½ lb mini sweet peppers
- 1 russet potato
- garlic (use 1 large clove)
- 1 lemon
- smoked paprika (use 2 tsp)
- 10 oz pork tenderloin
- ¼ oz fresh cilantro

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 33g, Carbs 68g, Protein 35g



1. Prep vegetables

Preheat oven to 450°F with racks in the upper and lower thirds. Halve, peel, and cut **all of the onion** into ½-inch-thick slices. Trim stem ends from **peppers**, then halve lengthwise. Scrub **potato**, then thinly slice into ¼-inch-thick rounds.



4. Roast pork

Pat **pork** dry and rub all over with **spice paste**. Place pork on top of **vegetables** on the baking sheet, making sure to scrape any remaining spice paste onto pork. Roast on lower oven rack until pork is almost cooked through and slightly firm to the touch, and vegetables are tender, 6-10 minutes. Switch oven to broil.



2. Roast vegetables

On a rimmed baking sheet, toss **potatoes, peppers, and onions** with **2 tablespoons oil**, and **a pinch each of salt and pepper**. Spread vegetables into an even layer (they will overlap slightly). Roast on lower oven rack until potatoes are just beginning to soften, about 15 minutes.



5. Make dressing

Meanwhile, coarsely chop **cilantro leaves and stems** together. Into a small bowl, squeeze **½ tablespoon lemon juice**. Whisk in chopped cilantro and **2 tablespoons oil**; season to taste with **salt and pepper**.



3. Make spice paste

While **vegetables** roast, finely grate **½ teaspoon each garlic and lemon zest** into a small bowl. Squeeze **1 tablespoon lemon juice** into the bowl. Reserve remaining lemon for step 5. Whisk in **2 teaspoons of the smoked paprika, 1 teaspoon oil**, and **a pinch each salt and pepper**.



6. Broil & serve

Transfer baking sheet to upper oven rack. Broil until **pork** is lightly charred and the internal temperature reaches 145°F, and **vegetables** are charred in spots, about 2 minutes (watch closely, as broilers vary). Allow pork to rest for 3 minutes, then thinly slice. Serve **pork** with **roasted vegetables** alongside. Drizzle all over with **lemon-cilantro dressing**. Enjoy!