



Berbere-Spiced Roast Pork Tenderloin

with Honey Butter-Glazed Butternut Squash



30-40min



2 Servings

Berbere is an East African spice blend. It's a lively, warm mix of ground herbs and spices like chili peppers, garlic, ginger, nigella, and fenugreek. It is a key ingredient in Ethiopian and Eritrean cuisines, but we like to use this aromatic blend in all kinds of meat and veggie dishes. Here, we use it to flavor roasted pork tenderloin that is served with sweet honey butter-glazed butternut squash and tender rainbow chard.

What we send

- berbere spice blend (use 2¼ tsp)
- 10 oz pork tenderloin
- 1 oz fresh ginger
- garlic (use 2 large cloves)
- 1 jalapeño
- 1 bunch rainbow chard
- ½ lb butternut squash
- 1 oz honey

What you need

- olive oil
- kosher salt & pepper
- butter⁷

Tools

- rimmed baking sheet
- medium skillet

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 47g, Carbs 32g, Protein 34g



1. Marinate pork

Preheat oven to 450°F with a rack in the upper third. In a medium bowl, combine **2¼ teaspoons of the berbere spice, 1 tablespoon oil, and a generous pinch of salt**. Pat **pork** dry, then transfer to marinade, rubbing all over to coat. Set aside until step 4.



2. Prep ingredients

Peel and finely chop **2 teaspoons each of ginger and garlic**. Peel and finely chop **1 tablespoon jalapeño** (depending on heat preference). Cut stems from **rainbow chard** and thinly slice crosswise. Stack **chard leaves**, then roll like a cigar and cut crosswise into 1-inch ribbons, keeping stems separate. Cut **squash** into 1-inch pieces.



3. Roast squash

On a rimmed baking sheet, toss **squash** with **1 tablespoon oil** and **a generous pinch of each salt and pepper**. Roast squash on upper oven rack until squash is tender and lightly browned, about 12 minutes. Remove from oven and use a spatula to flip squash.



4. Sear & roast pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** and sear until well browned, 2-3 minutes per side. Transfer pork to baking sheet with **squash**. Roast on upper oven rack until pork is firm to the touch and reaches an internal temperature of 145°F, and squash is well browned, about 10 minutes. Wipe out skillet and return to stovetop.



5. Cook chard

Heat **1 tablespoon oil** and **1 teaspoon of the garlic** in same skillet over medium-high until fragrant, about 1 minute. Add **chard stems**; cook until softened, 1-2 minutes. Add **chard leaves** in handfuls, stirring after each addition, until tender, 3-5 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl and cover to keep warm. Wipe out skillet and return to stovetop.



6. Glaze squash & serve

Heat **2 teaspoons oil** in same skillet over medium-high. Add **jalapeños, ginger, and remaining garlic**; cook until lightly browned, 1-2 minutes. Add **honey** and **2 tablespoons butter**. Simmer, stirring, until butter is melted and sauce is smooth. Stir in **squash**; season to taste with **salt**. Thinly slice **pork**. Serve with **glazed squash** and **chard** alongside. Enjoy!