

DINNERLY



Chile-Lime Pork Tenderloin with Black Beans, Corn & Garlic Rice



30-40min



2 Servings

Chili-lime is a winning combo. Since we love winning and we love pork tenderloin, we think we really hit it out of the park with this one. We've got you covered!

WHAT WE SEND

- garlic (use 2 large cloves)
- 5 oz jasmine rice
- 1 lime
- chorizo chili spice blend (use 3 tsp)
- 10 oz pkg pork tenderloin
- 1 can black beans
- 2½ oz corn

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 18g, Carbs 93g, Proteins 46g



1. Cook rice

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **2 teaspoons garlic**. Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **1 teaspoon of the garlic**; Cook until lightly toasted, about 1 minute. Add **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover, reduce heat to low, and cook until water is absorbed, about 17 minutes.



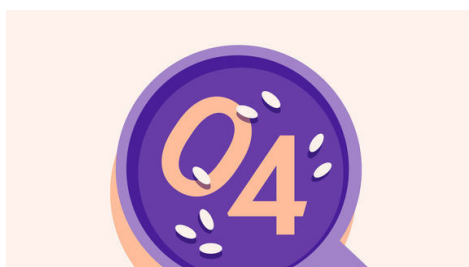
2. Prep ingredients

Zest **lime**, then squeeze **1 tablespoon juice**, separately. Cut any remaining lime into wedges. In a small bowl, stir together **lime zest**, **1½ teaspoons chorizo chile spice**, and **1 tablespoon oil**. Pat **pork** dry, season all over with **salt** and **pepper**, then rub with **chile-lime mixture**. Drain **black beans** and rinse well.



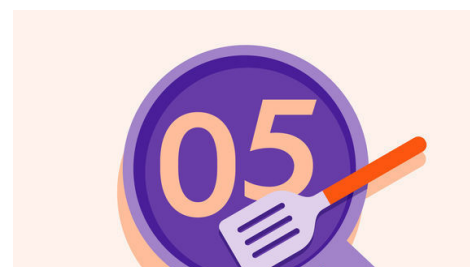
3. Roast pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** and cook until well-browned on one side, 2-3 minutes. Flip pork, then transfer skillet to upper oven rack. Roast until well-browned or 145°F in the center, 8-10 minutes. Transfer to a cutting board and let rest 5 minutes. Reserve skillet.



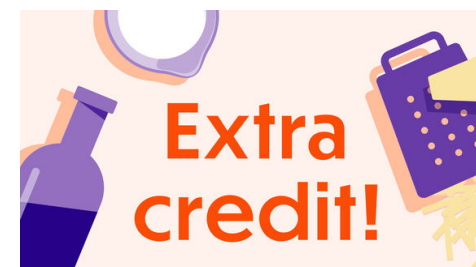
4. Cook black beans & corn

Add **remaining 1½ teaspoons chorizo chili spice** and **1 teaspoon garlic** to skillet (careful, handle will be hot) and set over medium-high heat. Once sizzling, add **black beans**, **corn**, and **¼ cup water**. Bring to a simmer and cook until corn is tender and heated through, about 3 minutes. Off heat, stir in **lime juice**, and season to taste with **salt** and **pepper**.



5. Finish & serve

Cut **pork** into thin slices. Serve **pork**, drizzled with **any resting juices**, and **garlic rice** and **black beans and corn** alongside. Pass **any lime wedges** for squeezing over top. Enjoy!



6. Add some green!

Turn this into a burrito bowl by serving over sliced romaine lettuce and piling on your favorite toppings, like guacamole, fresh salsa, or shredded cheese. Add a few shakes of your favorite hot sauce for some heat!