



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 medium clove)
- 1 lemon
- smoked paprika (use 2 tsp)
- 10 oz pork tenderloin
- ¼ oz fresh cilantro

What you need

- olive oil
- kosher salt & pepper

Tools

- rimmed baking sheet
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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, Proteins 35g



1. Prep vegetables

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



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 upper oven rack until potatoes are just beginning to soften, about 5 minutes.



3. Make spice paste

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



4. Roast pork with veggies

Pat **pork** dry, then rub all over with **spice paste**. Place pork over **vegetables** on baking sheet, making sure to scrape any remaining spice paste onto pork. Roast on upper oven rack until pork is almost cooked through and slightly firm to the touch, and vegetables are tender, 15-20 minutes. (If browning quickly, remove vegetables before broiling.)



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**.



6. Broil & serve

Switch oven to broil. Broil **pork and vegetables** on upper oven rack until **pork** is lightly charred and reaches an internal temperature of 145°F, and **veggies** 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 with **lemon-cilantro dressing**. Enjoy!