



Grilled Pork Tenderloin

with Mexican-Style Corn & Red Cabbage Slaw



20-30min



2 Servings

If you don't have a grill or grill pan, preheat oven to 450°F with a rack in the upper third. Place pork on a rimmed baking sheet and roast on upper oven rack until firm to the touch and reaches 145°F internally, 8-12 minutes. Transfer pork to a cutting board to rest. Switch oven to broil. Place corn on a rimmed baking sheet and broil on upper oven rack until tender and lightly charred, 5-10 minutes.

What we send

- 2 ears of corn
- 1 lime
- ¼ oz fresh cilantro
- 1 lb red cabbage (use 2 cups)
- garlic (use 1 large clove)
- 1 pkt sour cream ⁷
- 1 oz mayonnaise ^{3,6}
- 10 oz pkg pork tenderloin
- Tam-pico de gallo spice blend

What you need

- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- grill or grill pan
- 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

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

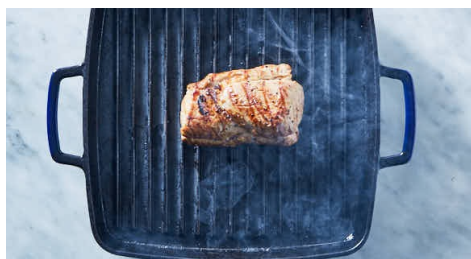
Nutrition per serving

Calories 560kcal, Fat 36g, Carbs 29g, Proteins 35g



1. Prep ingredients

Light a grill to high, if using. Shuck **corn**, removing any strings, then halve ears crosswise. Finely grate **lime zest**, then squeeze **lime juice** into a small bowl, keeping them separate. Finely chop **cilantro leaves and stems**, keeping them separate. Core **cabbage**, then thinly slice about **2 cups** (save rest for own use). Finely grate **1 large garlic clove**.



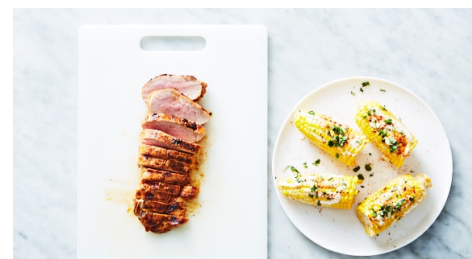
4. Grill pork

Pat **pork** dry. In a small bowl, combine **2 teaspoons oil** and **1 tablespoon Tam-pico de gallo spice**; rub all over pork. Season all over with **salt and pepper**. Reduce grill or grill pan heat to medium. Add pork to grill, cover, and cook, turning occasionally, until lightly charred and pork reaches 145°F internally, 10-12 minutes. Transfer to a cutting board to rest.



2. Make sauce

In a medium bowl, stir to combine **sour cream**, **mayonnaise**, **grated garlic**, and **¼ teaspoon of the lime zest**. Season to taste with **salt and pepper**.



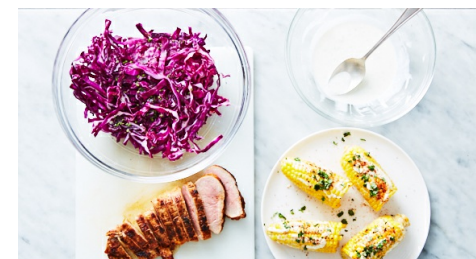
5. Grill corn

Meanwhile, rub **corn** with **oil** and season with **salt and pepper**. Add corn to grill or grill pan. Cover and cook until corn is slightly charred, about 10 minutes. Remove from grill and let cool slightly. Once cool enough to handle, spread **half of the sauce** all over corn (save rest for step 6), then sprinkle with **remaining Tam-pico de gallo spice** and **cilantro leaves**.



3. Make slaw

In a large bowl, whisk to combine **1 tablespoon of the lime juice**, **2 tablespoons oil**, **½ teaspoon sugar**, and **a pinch each of salt and pepper**. Add **sliced cabbage** and **cilantro stems**, tossing to coat. Season to taste with **salt and pepper**. Heat a grill pan over high, if using.



6. Finish & serve

Add **1 teaspoon each of water and lime juice** to **remaining sauce**. Slice **pork**. Serve **pork** and **any resting juices**, with **slaw** and **corn** alongside. Drizzle **sauce** over pork or serve on the side for dipping. Enjoy!