



Taco-Spiced Grilled Pork

with Buttered Corn & Tomato Salad



30-40min



2 Servings

If you don't have a grill or grill pan, preheat the broiler with the top rack 6 inches from the heat source. Place corn on a rimmed baking sheet and broil on top rack until lightly charred, 5-10 minutes. Heat 1 tablespoon oil in a medium skillet over medium-high, add pork and cook until internal temperature reaches 145°F, about 3-4 minutes per side.

What we send

- ears of corn
- pork tenderloin
- cucumber
- grape tomatoes
- taco seasoning
- fresh cilantro
- lime
- shallot
- garlic

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- meat mallet (or heavy skillet)
- 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.

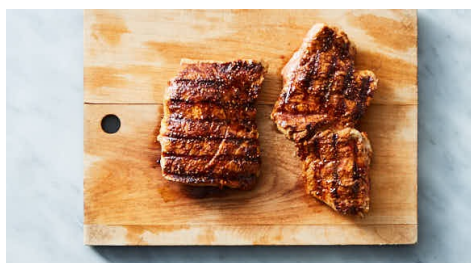
Nutrition per serving

Calories 670kcal, Fat 43g, Carbs 48g, Proteins 35g



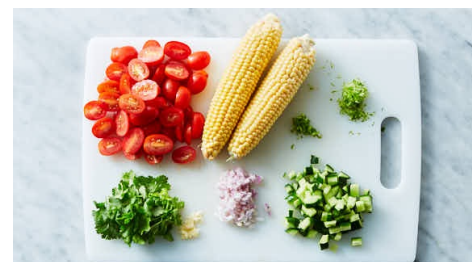
1. Prep pork tenderloin

Using a sharp knife, cut **pork** horizontally (parallel to cutting board) almost completely in half. Open up like a book, and pound to an even ½-inch thickness. In a small bowl, combine **2¼ teaspoons of the taco seasoning** with **1 tablespoon oil**, and rub all over pork. Set aside at room temperature to marinate.



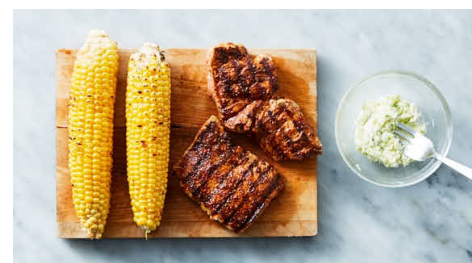
4. Grill pork

Lightly **oil** grill grates. Add **pork**, reduce grill or grill pan heat to medium-high, and cook until an instant-read thermometer inserted into the thickest part reads 145°F, 3-4 minutes per side. Transfer pork to a cutting board to rest.



2. Prep vegetables

Shuck **corn**, removing any strings. Halve **grape tomatoes**. (**Time saver:** sandwich tomatoes between two plastic lids, and cut through the middle.) Peel and finely chop **¼ cup shallots**. Peel and finely grate **¼ teaspoon garlic**. Pick **cilantro leaves** from **stems**; thinly slice stems, keeping leaves whole. Finely chop **cucumber** (peel if desired).



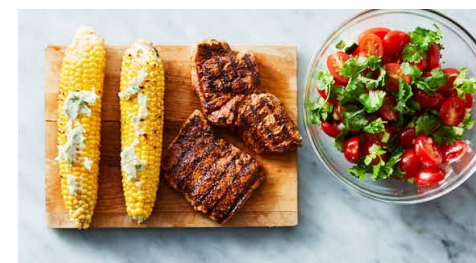
5. Grill corn & prep butter

Rub **corn** with **oil** and season with **salt**, and **pepper**. Add corn to grill and cook, turning often, until slightly charred, 7-10 minutes. Remove from grill and let cool slightly. In a small bowl, mash together **2 tablespoons butter**, **lime zest**, **cilantro stems**, and **grated garlic**. Season to taste with **salt** and **pepper**.



3. Make tomato salad




Preheat a grill or grill pan to high. Finely grate **½ teaspoon lime zest**. Separately squeeze **1 tablespoon juice** into a medium bowl. Whisk in **3 tablespoons oil** and **1 teaspoon sugar**. Reserve 1 tablespoon of the lime dressing in a small bowl for step 6. To the medium bowl, stir in **tomatoes**, **chopped shallots**, and **cucumbers**. Season to taste with **salt** and **pepper**.



6. Finish & serve

Spread **seasoned butter** all over **grilled corn**. Stir **whole cilantro leaves** into **tomato salad**. Slice **pork** into ½-inch thick pieces. Cut **any remaining lime** into wedges. Serve **pork** with **corn** and **tomato salad** alongside. Top pork with **reserved lime dressing** and a **squeeze of lime juice**, if desired. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**