



## Pork Tenderloin Roast

with Corn Spoon Bread & Brussels Sprouts



30-40min



2 Servings

If you like cornbread, you're going to love spoonbread, its softer, possibly even more delicious, cousin. We are particularly partial to this version, which because it incorporates corn kernels for sweetness and pops of texture in each bite. The main dish, a pork tenderloin, roasts on the same sheet pan as Brussels sprouts; a festive fall-inspired cranberry chutney is spooned over top.



## What we send

- 2 oz dried cranberries
- 1 oz apricot preserves
- 10 oz pkg pork tenderloin
- ½ lb Brussels sprouts
- 3½ oz unsweetened cornbread mix <sup>1</sup>
- 2½ oz corn
- 2 (1 oz) pkts sour cream <sup>2</sup>

## What you need

- apple cider vinegar
- sugar
- kosher salt & ground pepper
- olive oil

## Tools

- small ovenproof skillet
- medium ovenproof skillet

## Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 880kcal, Fat 38g, Carbs 101g, Protein 40g



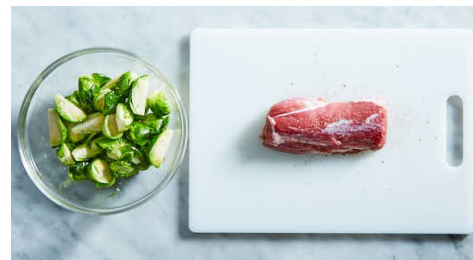
### 1. Make chutney

Preheat oven to 425°F with a rack in the center. In a small ovenproof skillet, combine **cranberries, 1 tablespoon vinegar, apricot jam, ½ cup water, 1 tablespoon sugar, and a pinch of salt**. Bring to a simmer and cook until sauce is thick and jammy, 4-5 minutes (you should have ½ cup). Transfer to a small bowl. Rinse and dry skillet.



### 4. Cook corn spoon bread

Carefully remove skillet from oven and pour in **batter** (it will sizzle). Bake on center rack in oven until cooked through, and golden brown, and crisp on the edges, 15-20 minutes. Set aside to cool slightly.



### 2. Prep ingredients

Add **1 tablespoon oil** to same skillet; put skillet in oven to heat. Pat **pork** dry and season with **salt** and **a few grinds pepper**. Trim **Brussels sprouts**, then halve (or quarter, if large). In a medium bowl, toss Brussels sprouts with **1 tablespoon oil** and **a pinch each salt and pepper**.



### 5. Cook pork & sprouts

Meanwhile, heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Place **pork** in center, surrounded by **Brussels sprouts**. Cook pork until well browned on one side, stirring sprouts occasionally, about 3 minutes. Flip pork, transfer skillet to oven and bake alongside **spoonbread**, until pork is firm and the internal temperature reaches 145°F, 10-12 minutes.



### 3. Make batter

In a medium bowl, stir to combine **corn bread mix, 1 tablespoon sugar, and ½ teaspoon salt**. Stir in **corn, all of the sour cream, 1 tablespoon oil, and ½ cup water** (batter will be runny).



### 6. Finish & serve

Remove **pork** from skillet and allow to rest for 5 minutes before slicing. Scoop **spoonbread** onto plates and serve alongside **Brussels sprouts** and **pork**, with **cranberry chutney** spooned over top. Enjoy!