



Sweet & Sticky PORK TENDERLOIN

with Gingery Veggie Stir-fry & Scallion Rice



20-30min



2 Servings

What is sweet, sticky, and full of flavor? This pork tenderloin! We amp up lean pork, coating it in a thick tamari-brown sugar glaze. We're firm believers that sides need to live up to the main. Enter our favorite aromatic duo, ginger and garlic, which adds that special something to stir-fried snow peas and bell peppers.

What we send

- 5 oz jasmine rice
- garlic
- 1 oz fresh ginger
- 1 bell pepper
- 1 oz scallions
- ½ lb snow peas
- 10 oz pkg pork tenderloin
- ½ oz tamari in fish-shaped pod ⁶
- 2 oz dark brown sugar (use 3 Tbsp)
- mixed sesame seeds ¹¹

What you need

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)

Tools

- small saucepan
- medium ovenproof skillet
- medium nonstick skillet

Allergens

Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 19g, Carbs 92g, Protein 47g



1. Cook rice

Preheat oven to 450°F with a rack in the center. In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



4. Make glaze

In a small bowl, combine **tamari**, **¼ cup water**, **3 tablespoons brown sugar**, and **a few grinds of pepper**. Add **tamari mixture** to same skillet (be careful, the handle will be hot!). Cook over medium-low heat, scrapping browned bits from bottom, until sauce is thick and syrupy, 3-4 minutes. Remove skillet from heat. Let stand until step 6.



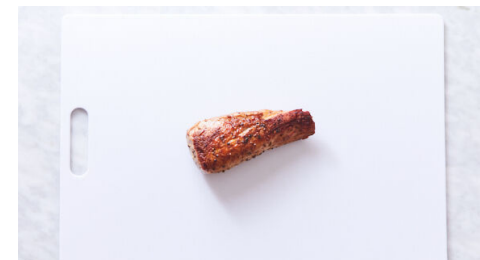
2. Prep ingredients

Finely chop **1 teaspoon garlic**. Peel and finely chop **2 teaspoons ginger**. Quarter **pepper**, remove stem and seeds, then thinly slice crosswise. Trim **scallions**, then thinly slice. Trim **snow peas**.



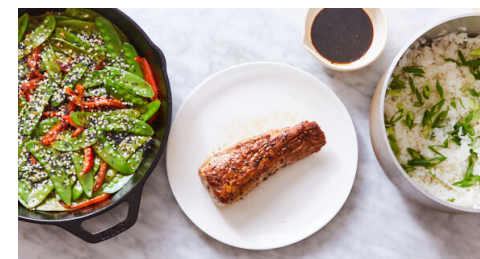
5. Stir-fry veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **peppers** and cook, stirring occasionally, until tender and browned in spots, about 2 minutes. Add **snow peas**, **ginger**, and **chopped garlic**. Cook, stirring, until aromatics are fragrant and snow peas are crisp-tender, 2-3 minutes. Stir in **1 teaspoon vinegar**.



3. Cook pork

Pat **pork** dry and season all over with **salt** and **pepper**. Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add pork and cook until browned on one side, 2-3 minutes. Flip pork, then transfer skillet to center oven rack. Bake until the internal temperature reaches 145°F, 8-12 minutes. Transfer to a cutting board to rest.



6. Finish & serve

Stir **sesame seeds** into **veggies**, then remove skillet from heat. Season to taste with **salt** and **pepper**. Fluff **rice** with fork, then fold in **scallions**. Serve **pork** over **scallion rice** with **gingery veggie stir-fry** alongside. Spoon **glaze** over top. Enjoy!