



Roasted Berbere Pork & Veg with Mint Sauce:

Gastropub at Home



30-40min



2 Servings

We've taken pork tenderloin to a new level, adding berbere spice, an aromatic North African chile and spice blend. Searing the pork before roasting creates a flavorful crust. It pairs perfectly with the roasted veggies tossed in a lemon vinaigrette and fresh mint sauce. This dish ticks all the boxes for meat and veggie lovers alike.

What we send

- ¼ oz berbere spice blend
- 10 oz pork tenderloin
- 1 lemon
- ½ lb Brussels sprouts
- 1 medium red onion
- 1 sweet potato
- ¼ oz fresh mint
- 2 oz sour cream ⁷

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- microplane or grater
- medium ovenproof skillet

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

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

Nutrition per serving

Calories 870kcal, Fat 54g, Carbs 55g, Proteins 45g



1. Marinate pork

Preheat oven to 450°F with racks in the upper and lower thirds. In a medium bowl, combine **all of the berbere spice, 1 tablespoon oil, 1 teaspoon sugar, and ½ teaspoon salt**. Pat **pork** dry, then transfer to bowl and rub with marinade. Set aside until step 4.



4. Sear & roast pork

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **pork** and sear until golden brown on the bottom, 2-3 minutes (reduce heat if pork is browning too quickly). Flip pork, then transfer skillet to upper oven rack and roast until firm to the touch, slightly pink, and 145°F internally, about 8 minutes. Transfer to a cutting board; let rest 5 minutes.



2. Prep veggies

Trim stem ends from **Brussels sprouts**, then halve (or quarter, if large). Halve and cut **all of the onion** into ½-inch thick slices. Scrub **sweet potato**, then cut into ½-inch wedges.



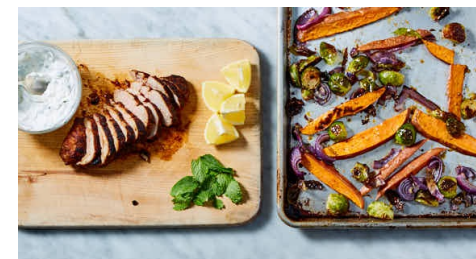
3. Roast veggies

On a rimmed baking sheet, toss **Brussels sprouts, onions, and sweet potatoes** with **2 tablespoons oil**. Season all over with **salt** and **pepper**. Roast on lower oven rack until vegetables are browned and tender, about 20 minutes.



5. Make dressing & sauce

Into a small bowl, finely grate **¼ teaspoon lemon zest** and squeeze **2 teaspoons juice**. Stir in **1 tablespoon oil**; season to taste. Cut any remaining lemon into wedges. Pick **mint leaves** from stems, discard stems. Finely chop half of the leaves; reserve remaining whole leaves for serving. In another small bowl, whisk together **sour cream** and **chopped mint**; season to taste.



6. Finish & serve

Toss **roasted vegetables** on baking sheet with **lemon vinaigrette**. Slice **pork**, then serve with **roasted vegetables** and **mint sauce** alongside. Garnish with **remaining whole mint leaves**. Pass **any lemon wedges** for squeezing over top. Enjoy!