



Roast Pork Tenderloin

with Miso-Shiitake Butter & Sesame Kale



30-40min



2 Servings

We take super-tender roasted pork to the next level by adding an umami-forward sauce with earthy shiitake mushrooms and savory white miso. The pork is served with roasted kale tossed in sesame oil and fluffy jasmine rice.

What we send

- 5 oz jasmine rice
- 2 oz shiitake mushrooms
- 9 oz curly kale
- ¼ oz mixed sesame seeds ¹¹
- 10 oz pork tenderloin
- 1 oz mirin
- ½ oz toasted sesame oil ¹¹
- 1.8 oz white miso sauce ^{1,4,6}

What you need

- kosher salt & ground pepper
- neutral oil
- butter ⁷

Tools

- small saucepan
- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Fish (4), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 40g, Carbs 78g, Proteins 48g



1. Cook rice

Preheat oven to 450°F with a rack in the upper third. In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil, then cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



4. Roast pork & kale

Roast **pork** and **kale** on upper oven rack until pork is cooked to an internal temperature of 145°F, and kale is crispy, about 7 minutes. Transfer pork to a cutting board and allow to rest 5 minutes.



2. Prep ingredients

While **rice** cooks, trim stems from **mushrooms**, then thinly slice caps. Remove **kale leaves** from stems, then cut or tear leaves into large pieces. On a rimmed baking sheet, massage kale with **sesame seeds**, **1 tablespoon each of oil and water**, and **a pinch each of salt and pepper**.



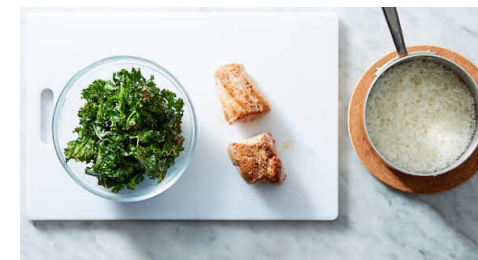
5. Make miso shiitake butter

Meanwhile, heat reserved skillet with **pan drippings** over medium-high. Add **mushrooms**; cook, stirring occasionally, until golden-brown, about 3 minutes. Whisk in **mirin**, **sesame oil**, **2 tablespoons of the miso**, and **½ cup water**; bring to a simmer. Cook until sauce is slightly thickened and coats back of a spoon, about 5 minutes. Remove from heat and whisk in **2 tablespoons butter**.



3. Sear pork

Pat **pork** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork and sear until well browned on all sides, 3-4 minutes per side (pork will not be cooked through). Transfer pork to baking sheet with **kale**. Reserve skillet and **any pan drippings** for step 5.



6. Slice pork & serve

Thinly slice **pork tenderloin**. Fluff **rice** with fork. Serve **pork** with **crispy sesame kale** and **rice** alongside. Spoon **miso shiitake butter** over top, if desired. Enjoy!