



## Pork Tenderloin Marbella & Mashed Potatoes:

Gastropub at Home



30-40min



2 Servings

An oldie but a goodie, Marbella is a 1970's recipe that will never go out of style. The original recipe channels Spanish and Moroccan flavors into a meat dish with olives, prunes, white wine, and capers. We put our spin on it, using pork tenderloin, with Castelvetrano olives, dried figs and oregano, and garlic. The result is a luxe sweet and savory sauce that guarantees you'll be a member of the clean plate club.



## What we send

- 14 oz Yukon gold potatoes
- garlic
- ¼ oz fresh oregano
- 2 oz dried figs
- 10 oz pork tenderloin
- 1 pkt turkey broth concentrate
- 2 oz Castelvetrano olives <sup>12</sup>

## What you need

- kosher salt & ground pepper
- butter <sup>7</sup>
- olive oil

## Tools

- medium saucepan
- medium skillet
- potato masher or fork

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), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 930kcal, Fat 60g, Carbs 61g, Proteins 43g



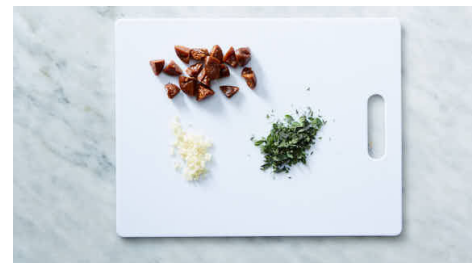
### 1. Cook potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan. Add enough **salted water** to cover by 1-inch. Cover and bring to a boil over high heat. Uncover, reduce heat to medium-high, and cook until easily pierced with a fork, 10-12 minutes. Reserve **¼ cup cooking water**, then drain potatoes. Return to saucepan with **2 tablespoons butter**. Cover to keep warm.



### 4. Start sauce

To same skillet, add **garlic** and cook, stirring, until fragrant, about 30 seconds. Add **broth concentrate, figs, olives** (first remove any pits, if necessary), **1 cup water**, and **1 tablespoon of the oregano**. Bring to a simmer, then return **pork** to skillet. Partially cover and cook, flipping pork halfway through, until pork reaches 145°F internally, 8-12 minutes.



### 2. Prep ingredients

While **potatoes** cook, finely chop **2 teaspoons garlic**. Pick and coarsely chop **oregano leaves**; discard stems. Quarter **figs** lengthwise.



### 5. Mash potatoes

Use a potato masher or fork to mash **potatoes** until smooth and butter is combined. Gradually stir in **reserved cooking water** to reach desired consistency. Season to taste with **salt** and **pepper**.



### 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 browned, about 3 minutes per side (pork will not be cooked through). Transfer to a plate.



### 6. Finish & serve

Transfer **pork** to a cutting board and remove skillet from heat. Stir **1 tablespoon butter** into **sauce** until melted. Thinly slice **pork** and serve alongside **mashed potatoes** with **sauce** spooned on top. Garnish with **some of the remaining oregano**. Enjoy!