

DINNERLY



**Protein
Variety
Pack**

Pork Tenderloin & Chicken Breast Strips:

Add an Extra Protein Option to your Box!



2 Servings

We're big fans of a little self-care. A bubble bath? Sure. Maybe a moment of zen while meditating? Uh-huh. A green smoothie? Ok, fine. A dip into a decadent ice cream sundae? Getting warmer. How about perfectly roasted pork tenderloin? Or a plate full of seared chicken strips? Now, that's Dinnerlystyle self-care. Go ahead, treat yourself. We've got your PROTEINS covered!

WHAT WE SEND

- 10 oz pkg pork tenderloin
- ½ lb pkg chicken breast strips

WHAT YOU NEED

- Your choice!

TOOLS

- choose your own cooking adventure!

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING



1. Pan roast!

Both chicken and pork tenderloin do really well when seared in a hot skillet and then finished in an oven.

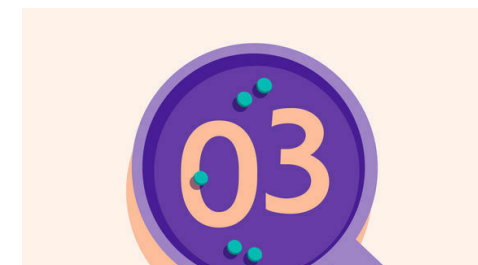
Make it a one-skillet meal by adding your favorite veggies. And, you can change this meal up with the simple addition of fresh herbs or flavorful spices!



2. Keep it light!

Add a dry spice rub or a marinade to your pork tenderloin before you grill, roast, or pan-sear it.

Slice it up and serve on top of a bed of greens and raw veggies for an easy, light solution to dinner!



3. Stuffed pork tenderloin

Feeling like getting extra creative? Stuff the pork tenderloin with varying combinations of flavors and ingredients for a fun twist on a standard roast dinner. Use a sharp knife to cut a pocket into the center of the pork. Then, stuff it with any of these fun combos (or create your own!):

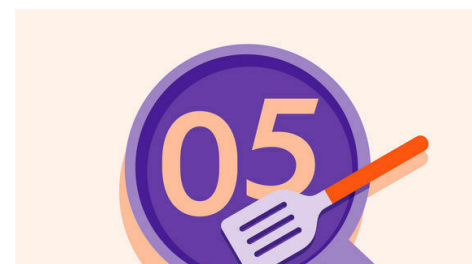
Spinach + Sun-dried tomatoes
Goat cheese + Dried fruit
Bread crumbs + Herbs
Swiss cheese + Mushrooms



4. Grilled chicken!

Winner, winner, grilled chicken dinner!

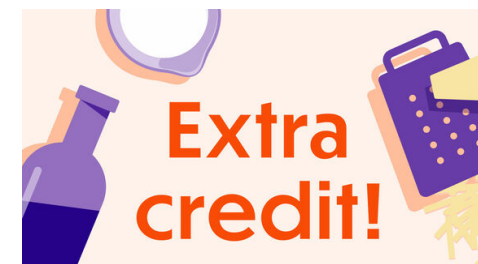
Grilled chicken is everyone's fave and it's for good reason. Since chicken strips may be too small for the grill, use a grill pan instead. Give the chicken strips a bath in a marinade before grilling for use in tacos, fajitas, stir-fries, and pitas. Or, use them for sandwiches and bbq. Your chicken, your choice!



5. Chicken strips, your way!

Oh chicken, how many ways do we love thee? Let us count the ways....

Grilled and stuffed in a tortilla, pita, or roll;
Roasted with some veggie friends; Stir-fried; Baked in a casserole; Breaded and pan-fried; Battered and shallow-fried; Shredded in a soup; Braised in a stew. The options are endless!



6. We're so funny!

What did the pig say when he was sick?

"Call the hambulance!"