

# DINNERLY



## Keto-Friendly Roasted Pork Tenderloin with Green Beans, Carrots & Sriracha Butter



20-30min



2 Servings

Any night with a succulent roast pork tenderloin on the table is a good night as far as we're concerned! This one is served with gingery carrots, string beans, and a (kinda) fancy Sriracha butter for an added kick. We've got you covered!

### WHAT WE SEND

- 10 oz pkg pork tenderloin
- 1 oz fresh ginger
- 1 carrot
- 2 (4 oz) pkgs green beans
- 1 pkt Sriracha

### WHAT YOU NEED

- butter <sup>1</sup>
- kosher salt & ground pepper
- olive oil

### TOOLS

- medium ovenproof skillet

### ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 430kcal, Fat 24g, Carbs 16g, Protein 40g



#### 1. Prep pork

Take **2 tablespoons butter** out of the fridge to soften. Preheat oven to 450°F with a rack in the center.

Pat **pork** dry, then season all over with  $\frac{1}{2}$  **teaspoon salt** and **a few grinds of pepper**.

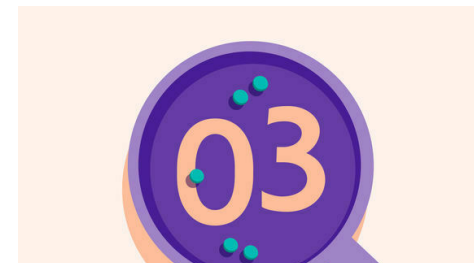


#### 2. Prep veggies

Finely chop **1 teaspoon ginger**.

Scrub **carrot**, then thinly slice on an angle.

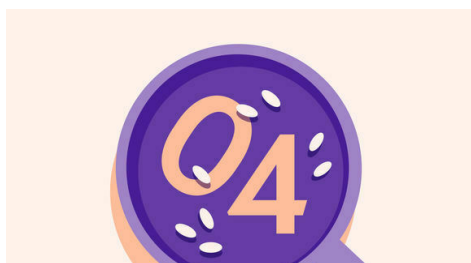
Trim stem ends from **green beans**.



#### 3. Sauté carrots & ginger

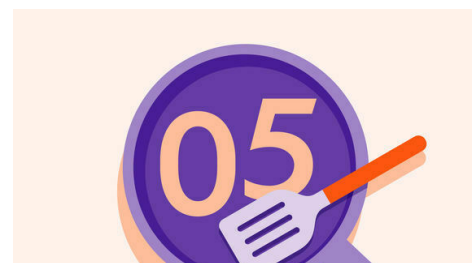
Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **carrots, chopped ginger, and a pinch each of salt and pepper**. Cook, stirring, until ginger is fragrant and carrots are just tender, about 3 minutes. Transfer to a bowl.

To same skillet, add **green beans, 1 teaspoon oil, and a pinch each of salt and pepper**; toss to combine.



#### 4. Roast pork

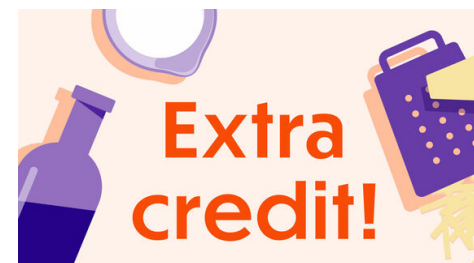
Push **green beans** to one side of skillet, then add **pork** to open side. Cook over medium-high heat until pork is browned on one side, about 3 minutes. Flip pork, then add **carrots** to side of skillet with green beans. Transfer skillet to center oven rack. Roast until pork is cooked through (145° F internally), about 8 minutes. Remove from oven; let rest 5 minutes. Slice pork, if desired.



#### 5. Make butter & serve

In a small bowl, mash **softened butter** with **all of the Sriracha** (or less depending on heat preference). Spread **Sriracha butter** over **pork**.

Serve **roasted pork tenderloin** with **green beans** and **carrots** alongside. Enjoy!



#### 6. Add a carb!

We made this a low-carb meal on purpose, but feel free to add a side of crusty bread or roasted potatoes to dip in any extra butter!