



## Pork Tenderloin Roast

with Corn Spoon Bread & Brussels Sprouts



30-40min



2 Servings

If you like cornbread, you're going to love spoonbread. It's soft, tender, and full of corn flavor—and possibly even more delicious! Our version incorporates sweet corn kernels for pops of texture in each bite. Pork tenderloin roasts in the same skillet as Brussels sprouts to make a festive fall-inspired meal with homemade cranberry chutney spooned on top.



## What we send

- 2 oz dried cranberries
- 2 (½ oz) apricot preserves
- 10 oz pkg pork tenderloin
- ½ lb Brussels sprouts
- 3½ oz unsweetened cornbread mix <sup>1</sup>
- 2½ oz corn
- 2 (1 oz) sour cream <sup>7</sup>

## What you need

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- olive oil

## Tools

- small (8") ovenproof skillet
- medium ovenproof skillet

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 910kcal, Fat 35g, Carbs 104g, Protein 46g



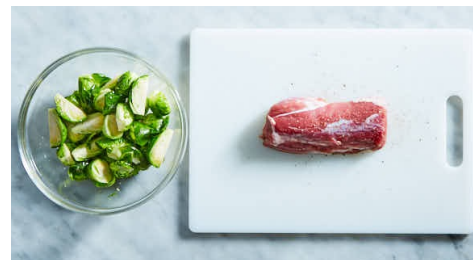
### 1. Make chutney

Preheat oven to 425°F with a rack in the center. In a small ovenproof skillet, combine **cranberries, all of the apricot preserves, ½ cup water, 1 tablespoon each of vinegar and sugar, and a pinch of salt**. Bring to a simmer over medium-high heat. Cook, stirring occasionally, until sauce is thick and jammy (about ½ cup), 4-5 minutes. Transfer to a small bowl. Rinse and dry skillet.



### 4. Bake corn spoon bread

Carefully remove hot skillet from oven and pour in **batter** (oil may splatter and it will sizzle). Bake on center oven rack until golden brown, crisp around the edges, and cooked through in the center, 15-20 minutes. Set aside to cool slightly.



### 2. Prep ingredients

Add **1 tablespoon oil** to same skillet, then place on center oven rack to preheat. Pat **pork** dry, then season each piece all over with **salt** and **pepper**. Trim **Brussels sprouts**, remove any outer leaves if necessary, then halve (or quarter, if large). In a medium bowl, toss Brussels sprouts with **1 tablespoon oil** and a **pinch each of salt and pepper**.



### 5. Cook pork & sprouts

Meanwhile, heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **pork**, then arrange **Brussels sprouts** all around. Cook, stirring sprouts occasionally, until pork is well browned on the bottom, 2-3 minutes. Flip pork, then transfer skillet to center oven rack alongside **spoonbread**. Bake until sprouts are tender and pork reaches 145°F internally, 10-12 minutes.



### 3. Make spoon bread batter

In a 2nd medium bowl, stir to combine **corn bread mix, 1 tablespoon sugar, and ½ teaspoon salt**. Stir in **corn, all of the sour cream, ½ cup water, and 1 tablespoon oil** (batter will be runny).



### 6. Finish & serve

Transfer **pork** to a cutting board to rest for 5 minutes before slicing. Scoop **spoonbread** onto plates. Serve **Brussels sprouts** and **pork** alongside with **cranberry chutney** spooned over top. Enjoy!