



Chorizo-Spiced Grilled Pork Tenderloin

with Tomato-Corn Salad & Lime Crema



30-40min



2 Servings

We're always looking for ways to make weeknight cooking faster without sacrificing flavor. Our favorite hack is butterflying thick cuts of meat, like pork tenderloin. It turns this tender cut into a steak that cooks in a matter of minutes. Here we coat the pork in our warming chorizo chili spice blend, then sear it in a hot skillet. Summery tomato-corn salad, and cooling lime crema are the perfect sides to temper the heat.

What we send

- 10 oz pkg pork tenderloin
- chorizo chili spice blend (use 1 tsp)
- garlic
- 1 lime
- 1 oz scallions
- 2 pkts sour cream ⁷
- 5 oz corn
- ¼ oz fresh cilantro
- 1 container grape tomatoes (use half)

What you need

- neutral oil
- kosher salt & ground pepper

Tools

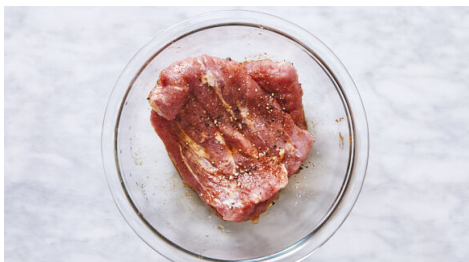
- meat mallet (or heavy skillet)
- microplane or grater
- medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 620kcal, Fat 45g, Carbs 25g, Proteins 31g



1. Marinate pork

Cut each piece of **pork tenderloin** horizontally (parallel to cutting board) almost completely in half. Open up like a book and pound to an even ¼-inch thickness. Combine **1 tablespoon oil** and **1 teaspoon chorizo chili spice blend** in a medium bowl. Add pork, turning to coat in **spiced oil**. Set aside to marinate until step 5.



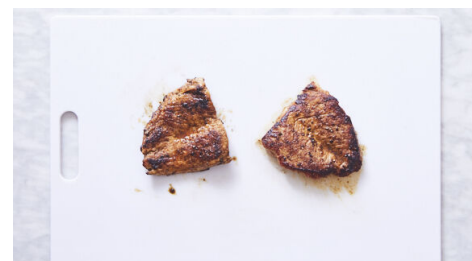
4. Make tomato-corn salad

Coarsely chop **cilantro leaves and stems** together. Cut **half of the tomatoes** in half. Stir **chopped garlic** and **2 tablespoons oil** into bowl with **lime juice**. Add **corn, cilantro, scallions**, and **halved tomatoes**, stirring to combine ingredients. Season to taste with **salt and pepper**.



2. Prep ingredients

Finely chop **1 teaspoon garlic**. Finely grate **¼ teaspoon lime zest**. Separately squeeze **2 teaspoons lime juice** into a medium bowl. Cut any remaining lime into wedges. Trim **scallions**, then thinly slice. In a small bowl, combine **all of the sour cream** and **lime zest**, thin by adding **1 teaspoon water** as needed. Season to taste with **salt and pepper**.



5. Cook pork

Season **pork** all over with **salt and pepper**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Add **pork** and cook until pork is browned, slightly pink in the center, and reaches 145°F internally, 3-4 minutes per side (or longer for desired doneness). Transfer to a cutting board.



3. Char corn

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **corn** and season with **salt and pepper**. Cook, without stirring, until lightly browned in spots, about 3 minutes. Transfer to a plate. Wipe out skillet and reserve for step 5.



6. Finish & serve

Spoon **crema** over **pork** and serve alongside **tomato-corn salad** and **any lime wedges** on the side for squeezing over. Enjoy!