



## Roast Pork Tenderloin

with Miso-Mushroom Butter & Sesame Kale



30-40min



2 Servings

We take super-tender roasted pork to the next level by adding an umami-forward sauce with earthy mushroom, mirin, savory miso, and butter. The pork is served with roasted kale tossed with mixed sesame seeds, and fluffy jasmine rice to soak up the buttery miso sauce.



## What we send

- 5 oz jasmine rice
- 2 oz button mushrooms
- 1 bunch curly kale
- ¼ oz mixed sesame seeds <sup>11</sup>
- 10 oz pkg pork tenderloin
- 1 oz mirin
- ½ oz toasted sesame oil <sup>11</sup>
- 1.8 oz miso sauce <sup>1,4,6</sup>

## What you need

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

## Tools

- small saucepan
- rimmed baking sheet
- medium skillet

## Allergens

Wheat (1), Fish (4), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 860kcal, Fat 40g, Carbs 69g, Proteins 48g



### 1. Cook rice

Preheat oven to 450°F with a rack in the upper third.

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil, then cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



### 2. Prep ingredients

While **rice** cooks, thinly slice **mushrooms**. Remove **kale leaves** from stems, then cut or tear leaves into large pieces. On a rimmed baking sheet, massage kale with **sesame seeds**, **1 tablespoon each of neutral oil and water**, and **a pinch each of salt and pepper**.



### 3. Sear pork

Pat **pork** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon neutral oil** in a medium skillet over medium-high. Add pork and sear until well browned on all sides, 3-4 minutes per side (pork will not be cooked through). Transfer pork to baking sheet with **kale**. Reserve skillet and **any pan drippings** for step 5.



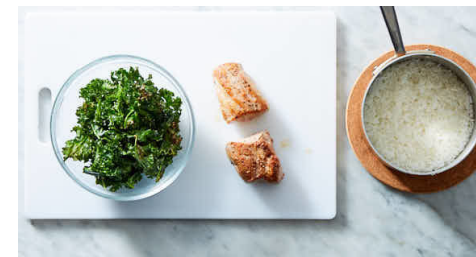
### 4. Roast pork & kale

Roast **pork** and **kale** on upper oven rack until pork is cooked to an internal temperature of 145°F, and kale is crispy, about 7 minutes. Transfer pork to a cutting board and allow to rest 5 minutes.



### 5. Make miso-mushroom butter

Meanwhile, heat reserved skillet with **pan drippings** over medium-high. Add **mushrooms**; cook, stirring occasionally, until golden-brown, about 3 minutes. Whisk in **mirin**, **sesame oil**, **2 tablespoons of the miso**, and **½ cup water**; bring to a simmer. Cook until sauce is slightly thickened and coats back of a spoon, about 5 minutes. Remove from heat and whisk in **2 tablespoons butter**.



### 6. Slice pork & serve

Thinly slice **pork tenderloin**. Fluff **rice** with a fork. Serve **pork** with **crispy sesame kale** and **rice** alongside. Spoon **miso-mushroom butter** over top if desired. Enjoy!