



Moroccan Roast Pork Tenderloin

with Winter Veggies & Mint Sauce



30-40min



2 Servings

We've taken pork tenderloin to a whole new level, adding berbere spice, an aromatic North African chile, and spice blend. Searing the pork before roasting creates a flavorful crust. It pairs perfectly with the roasted veggies tossed in a lemon vinaigrette and fresh mint sauce. This dish ticks all the boxes for meat and veggie lovers alike. Cook, relax, and enjoy!

What we send

- 1 oz sour cream ⁷

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

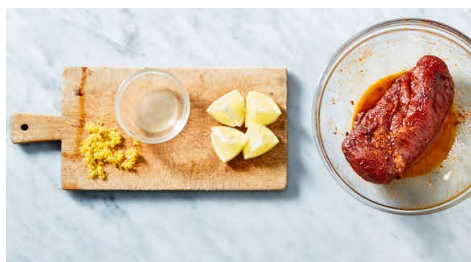
- medium ovenproof skillet
- rimmed baking sheet

Allergens

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

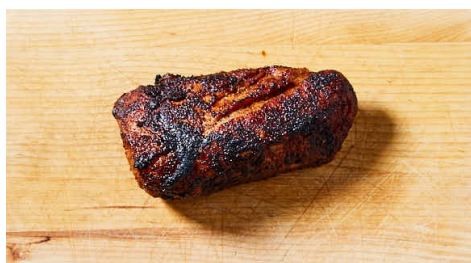
Nutrition per serving

Calories 840kcal, Fat 58g, Carbs 44g, Protein 36g



1. Marinate pork

Preheat oven to 450°F with racks in the upper and lower thirds. In a medium bowl, combine **berbere spice**, **1 teaspoon sugar**, **½ teaspoon salt**, and **1 tablespoon oil**. Pat **pork** dry, then transfer to bowl and rub all over with **berbere marinade**. Set aside until step 4. Into a small bowl, **zest lemon** and squeeze **1 tablespoon juice**. Cut any remaining lemon into wedges.



4. Sear pork & roast

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork** and sear until golden brown on one side, 2-3 minutes (reduce heat if pork is browning too quickly). Flip pork, then transfer skillet to the top oven rack and roast until firm to the touch, slightly pink, and 145°F internally, about 8 minutes. Transfer to a cutting board; let rest 5 minutes.



2. Prep veggies

Trim stem ends from **Brussels sprouts**, then halve (or quarter if large). Peel **onion**, then halve and cut into ½-inch thick slices. Scrub **sweet potato**, then cut into ½-inch wedges (no need to peel).



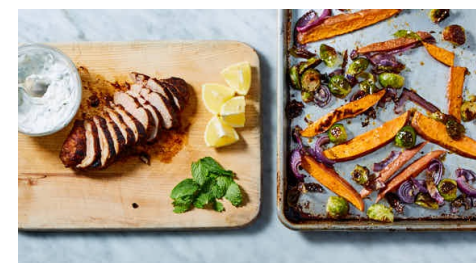
5. Make dressing & sauce

Pick **mint leaves** from stems, then finely chop half (save whole leaves for step 6). Into bowl with lemon, stir in **2 tablespoons oil** and season with **salt** and **pepper**. In another small bowl whisk together **sour cream** and **chopped mint**. Season to taste with **salt** and **pepper**.



3. Roast veggies

On a rimmed baking sheet, toss **Brussels sprouts**, **onions**, and **sweet potatoes** with **2 tablespoons oil**. Season all over with **salt** and **pepper**. Roast in lower third of oven until **vegetables** are browned and tender, about 20 minutes.



6. Finish & serve

Toss **roasted vegetables** with **lemon vinaigrette**. Slice **pork**. Serve **pork** with **sauce** and **vegetables**. Garnish with **remaining whole mint leaves** on top, and **lemon wedges** alongside for squeezing over top. Enjoy!