



CHILI-GINGER PORK TENDERLOIN

spicy ginger-lime aioli, slaw, broccoli, almonds

COOK TIME 30 MIN	SERVINGS 2	CALORIES PER SERVING 580	NET CARBS PER SERVING 13 GRAMS
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In tonight's pork tenderloin dinner, we drizzle spicy ginger-lime aioli all over the top of the chili-and-ginger-spiced meat for a decadently creamy accent. A crunchy ginger-lime slaw and sautéed broccoli studded with almonds make nourishing and delicious sides (*and* excellent candidates for swiping up any extra aioli).

INGREDIENTS (9 ITEMS)

- 3½ oz & 1¼ oz **Cabbage & carrots**
- 6 oz **Broccoli**
- 1¼ oz **Ginger-lime vinaigrette** SE T
- 2 (5 oz) **Pork tenderloins***
- 1 tsp **Chili & ginger spice rub**
- ½ oz **Sliced almonds** T
- 2 oz & ⅛ oz **Yellow onions & ginger**
- 1¼ oz **Spicy ginger-lime aioli** E
- 1 tsp **Black & white sesame seeds** SE

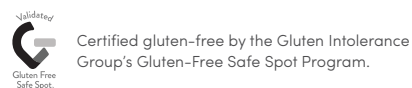
WHAT YOU'LL NEED

- medium sauté pan
- baking sheet
- medium bowl
- measuring spoons
- thermometer
- oven mitt
- cooking oil
- salt & pepper

ALLERGENS

- SE SESAME
- T TREE NUTS (almonds, coconut)
- E EGGS

COOKING TIP 4 If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Pork is fully cooked when internal temperature reaches 145°.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork. Consuming raw or undercooked pork may increase your risk of foodborne illness. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1

PREP

- Preheat oven to 400 degrees.
- Roughly chop **cabbage* and carrots** if necessary.
- Cut **broccoli** lengthwise into slices, about ¼ inch thick.

**The ingredient you received may be a different color.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2

MAKE SLAW

- Place **cabbage and carrots** in a medium bowl. Drizzle with **ginger-lime vinaigrette**. Lightly season with salt. Toss to combine.

3

SEASON & COOK PORK

- Pat **pork tenderloins** dry with paper towels. Season with **chili and ginger spice rub*** and salt.
- Heat 1½ tablespoons cooking oil in a medium sauté pan over medium heat. Add **pork** to hot pan. Sear on all sides 3-5 minutes, or until lightly browned.
- Transfer **pork** to a lightly oiled, foil-lined baking sheet. (Carefully wipe out pan.) Roast 8-12 minutes, or until fully cooked.
- Transfer **pork** to a cutting board. Let rest at least 3 minutes.

**If heat sensitive, use chili and ginger spice rub sparingly.*

4

COOK BROCCOLI & ALMONDS

- Heat 1 tablespoon cooking oil in pan used for pork over medium heat. Add **broccoli** to hot pan. Season with ¼ teaspoon salt and a pinch of pepper. Cook 3-4 minutes, or until slightly softened, stirring occasionally.
- Add **sliced almonds** and **yellow onions and ginger** to pan. Cook 2-3 minutes, or until veggies are tender, stirring occasionally.

5

PLATE YOUR DISH

- Cut **pork tenderloins** into 5-7 slices each.
- Divide **pork** between plates. Drizzle with **spicy ginger-lime aioli**. Serve **broccoli and almonds** and **ginger-lime slaw** next to pork. Garnish with **black and white sesame seeds**. Enjoy!

**NEW FOR DINNER**

We're now offering Protein Packed recipes featuring extra-filling flavors. These just-added options contain at least 40 grams of protein per serving to keep you satisfied.

Chili-Ginger Pork Tenderloin

Nutrition Facts

2 servings per container

Serving size

1 (404g)

Amount per serving

Calories

580

% Daily Value*

Total Fat 44g **56%**

Saturated Fat 6g **30%**

Trans Fat 0g

Cholesterol 85mg **28%**

Sodium 1000mg **43%**

Total Carbohydrate 19g **7%**

Dietary Fiber 6g **21%**

Total Sugars 8g

Includes 0g Added Sugars **0%**

Protein 32g

Vitamin D 12mcg 60%

Calcium 125mg 10%

Iron 4mg 20%

Potassium 1079mg 25%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: PORK TENDERLOIN, BROCCOLI, YELLOW ONION, CARROTS, CABBAGE, RED CABBAGE, OLIVE OIL**, AVOCADO OIL MAYONNAISE (AVOCADO OIL, ORGANIC EGGS, ORGANIC EGG YOLKS, ORGANIC VINEGAR, SEA SALT, ORGANIC ROSEMARY EXTRACT), LIME JUICE, ALMONDS, VOLCANO HOT SAUCE (WATER, ORGANIC RED BELL PEPPERS, ORGANIC ONIONS, ORGANIC TOMATOES (ORGANIC TOMATO PUREE (WATER, ORGANIC TOMATO PASTE), CITRIC ACID), ORGANIC WHITE WINE VINEGAR, SEA SALT, ORGANIC GARLIC POWDER, ORGANIC CAYENNE, XANTHAM GUM), OLIVE OIL, GINGER PUREE (GINGER), COCONUT AMINOS (ORGANIC COCONUT NECTAR, ORGANIC PURE COCONUT BLOSSOM SAP, NATURAL UNREFINED SEA SALT), CHOPPED GINGER (ORGANIC GINGER, ORGANIC CANE SUGAR, ORGANIC RICE VINEGAR, CITRIC ACID), SESAME OIL (REFINED SESAME OIL), GARLIC, SESAME SEEDS, BLACK SESAME SEEDS, SEA SALT, SALT**, COCONUT NECTAR (100% ORGANIC COCONUT BLOSSOM SAP), CHILI POWDER (CHILI PEPPER, PAPRIKA, OREGANO, CUMIN, GARLIC, SALT, SPICES), BLACK PEPPER, GINGER, WHITE PEPPER.

CONTAINS: ALMONDS, COCONUT, EGGS, SESAME

**Information derived from the USDA's FoodData Central is used in the nutrition analysis, ingredient list, and allergen declaration of pantry items. Pantry items are found in the "What You'll Need" section of the recipe card.

Perishable Keep Refrigerated. It is recommended to consume recipes with shellfish and fish first. Produced in a facility that processes milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, sesame, and soy beans.

Net Wt. 27.4oz (775.7g)

Chili-Ginger Pork Tenderloin

Nutrition Facts

4 servings per container

Serving size

1 (404g)

Amount per serving

Calories

580

% Daily Value*

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Trans Fat 0g

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Net Wt. 54.7oz (1551.3g)