

# **SWEET SOY PORK TENDERLOIN**

with a Roasted Sweet Potato & Pepper Jumble

### **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Poblano Pepper **j** 



1 | 2 Bell Pepper\*



Sweet Potatoes





2 | 2 Scallions



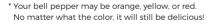
1 Clove | 2 Cloves Garlic



4 TBSP | 8 TBSP Sweet Soy Glaze Contains: Soy, Wheat



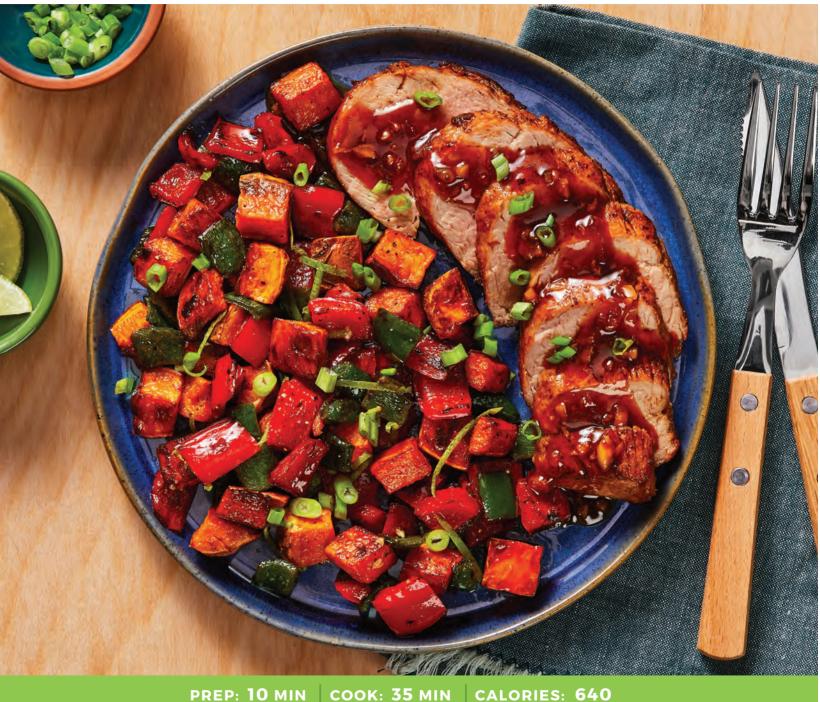
12 oz | 24 oz Pork Tenderloin



## **HELLO**

#### **SWEET SOY GLAZE**

A blend of salty-sweet soy sauce, tangy vinegar, and nutty sesame oil creates a delicious symphony of flavors.



COOK: 35 MIN CALORIES: 640

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#### **GIVE IT A REST**

Make sure to let the pork stand at least 5 minutes after it's done roasting. That extra time before slicing gives the juices a chance to settle and redistribute, keeping the meat nice and moist.

#### **BUST OUT**

- · 2 Baking sheets
- Zester
- 2 Small bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)

  Contains: Milk

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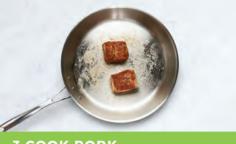
#### **1 ROAST VEGGIES**

- Adjust racks to top and middle positions and preheat oven to 450 degrees. Wash and dry all produce.
- Core, deseed, and dice poblano and bell pepper into ½-inch pieces. Dice sweet potatoes into ½-inch pieces. Toss veggies on a baking sheet with a drizzle of oil and a pinch of salt and pepper.
- Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes. (For 4 servings, divide between 2 sheets; roast sweet potatoes on top rack and peppers on middle rack.)



#### **2 PREP & MAKE SAUCE**

- Meanwhile, zest and quarter lime.
   Trim and thinly slice scallions, separating whites from greens. Peel and mince garlic.
- In a small bowl, combine sweet soy glaze, 2 TBSP water (4 TBSP for 4 servings), and a squeeze of lime juice.



#### **3 COOK PORK**

- Pat pork\* dry with paper towels; season all over with salt and pepper. Heat a drizzle of olive oil in a large pan over medium-high heat. Add pork; sear, turning occasionally, until browned all over. 4-8 minutes.
- Turn off heat; transfer to a second baking sheet. (For 4 servings, add pork to sheet with peppers.) Roast on middle rack until pork is cooked through, 12-15 minutes.
- Remove from oven; let rest at least 5 minutes. Thinly slice crosswise.



#### **4 MAKE GARLIC LIME BUTTER**

 Place 1 TBSP butter (2 TBSP for 4 servings) in a second small microwave-safe bowl; microwave until melted, 30 seconds. Stir in a pinch each of garlic and lime zest; season with salt and pepper. Set aside.



#### **5 COOK SAUCE**

- While pork rests, wipe out pan used to sear pork; heat over medium-high heat. Add a drizzle of oil, scallion whites, and remaining garlic. Cook, stirring, until aromatics are softened and fragrant, 1-2 minutes.
- Pour in sauce and cook until slightly thickened 1-2 minutes. Turn off heat.



#### 6 FINISH & SERVE

- Once veggies are done, toss with garlic lime butter; season generously with salt and pepper.
- Divide veggies and pork between plates. Top pork with sauce. Garnish with scallion greens. Serve with remaining lime wedges on the side.