



# ARGENTINIAN HERB-RUBBED PORK TENDERLOIN

with Charred Corn Salsa and Farro

PRONTO



HELLO

## DRY CHIMICHURRI

Our secret herb blend gives the pork an authentic South American flavour

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 786



Pork Tenderloin



Cilantro



Dry Chimichurri



Corn Kernels



Farro



Red Onion, chopped



Garlic



Vegetable Broth Concentrate



Lemon



Parsley



Roma Tomato



## BUST OUT

- Baking Sheet
- Paper Towel
- Garlic Press
- Small Bowl
- Large Non-Stick Pan
- Strainer
- Measuring Spoons
- Zester
- Medium Bowl
- Salt and Pepper
- Medium Pot
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

- Pork Tenderloin 340 g | 680 g
- Cilantro 10 g | 20 g
- Dry Chimichurri 1 tbsp | 2 tbsp
- Corn Kernels 2/3 cup | 1 1/3 cup
- Farro 1 3/4 cup | 1 1/2 cup
- Red Onion, chopped 56 g | 113 g
- Garlic 10 g | 20 g
- Vegetable Broth Concentrate 1 | 2
- Lemon 1 | 2
- Parsley 10 g | 20 g
- Roma Tomato 80 g | 160 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 71°C/160°F.



## START STRONG

Preheat the oven to **450°F** (to roast the pork). Start prepping when oven comes up to temp! 'Charring' means to scorch the surface. In cooking terms, it means to deeply brown the surface of the meat or vegetable. This technique works best in a dry pan, without oil.



### 1 PREP PORK

**Wash and dry all produce.\*** Pat the **pork tenderloin(s)** dry with paper towels. Season with **salt and pepper**. On a large plate, drizzle the **pork** all over with **1/2 tbsp oil** (dbl for 4 ppl). Sprinkle over **1/2 tbsp dry chimichurri** (dbl for 4 ppl). Rub into the **pork**.



### 4 CHAR VEGGIES

Meanwhile, heat the same non-stick pan over medium-high heat. When pan is hot, add **corn** and **onions** to the dry pan. Cover and cook, stirring once halfway through cooking, until **veggies** are 'charred' or dark golden-brown, 4-5 min. Meanwhile, roughly chop **cilantro** and **parsley**. Cut **tomato(es)** into 1/4-inch cubes. Zest, then juice **half the lemon** (1 lemon for 4 ppl). Cut **remaining lemon** into wedges.



### 2 COOK PORK

Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1/2 tbsp oil** (dbl for 4 ppl), then **pork**. Sear, turning occasionally, until all sides are golden-brown, 6-8 min. Remove the pan from heat, then transfer **pork** to a baking sheet. Roast in the middle of the oven until cooked through, 14-18 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F, as size may vary.\*\*)



### 5 MAKE CHIMICHURRI

When **veggies** are charred, remove the pan from the heat and transfer to a medium bowl. Stir in **tomatoes** and **1 tbsp oil** (dbl for 4 ppl). Season with **salt and pepper**. Set aside. In a small bowl, stir together **cilantro, parsley, lemon zest, 1 tbsp lemon juice** (dbl for 4 ppl), **remaining garlic** and **2 tbsp oil** (dbl for 4 ppl). Season with **salt and pepper**.



### 3 COOK FARRO

Meanwhile, wipe the same pan clean and set aside. Mince or grate **garlic**. Heat a medium pot over medium-high heat. When pot is hot, add **1/2 tbsp oil** (dbl for 4 ppl), then the **farro, half the garlic** and **remaining dry chimichurri**. Toast, stirring often, until fragrant, 1 min. Cover **farro** with enough **water** (1-2 inches) to cover. Bring to a boil. Once boiling, reduce heat to medium. Cook, uncovered, until **farro** is tender, 16-18 min.



### 6 FINISH AND SERVE

Drain any **excess water** from the **farro** and return to the same pot. Stir in **broth concentrate(s)** and **half the fresh chimichurri**. Thinly slice **pork**. Divide **farro** between plates. Top with **pork** and **corn salsa**. Spoon over **remaining fresh chimichurri**. Serve with a **lemon wedge**, if desired.

## DOUBLE DOWN!

Doubling up on chimichurri means that this dish is double the fun.