

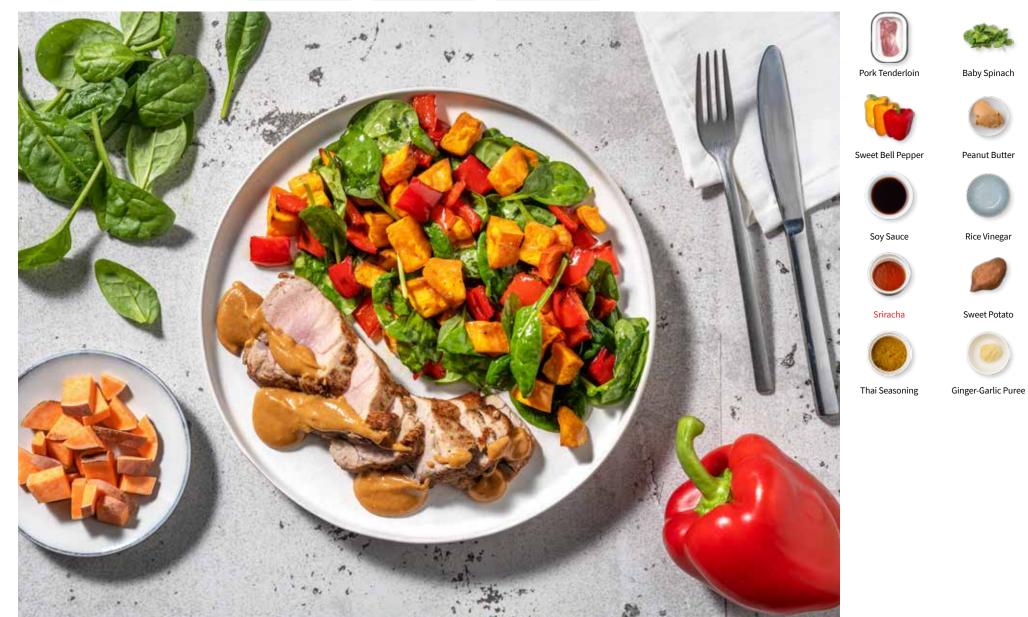
# Smart Thai-Inspired Pork

with Spinach, Roasted Veggies and Peanut Sauce

Calorie Smart Carb Smart

35 Minutes

Spicy



This classic spread does wonders for sauces!

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 5 (dbl for 4 ppl):

 Mild: ½ tsp • Medium: 1 tsp • Spicy: 1 ½ tsp

Bust out

• Extra-spicy: 2 tsp

2 Baking sheets, vegetable peeler, measuring spoons, large bowl, parchment paper, small bowl, measuring cups, whisk, large non-stick pan, paper towels

#### Ingredients

	2 Person	4 Person
Pork Tenderloin	340 g	680 g
Baby Spinach	113 g	227 g
Sweet Bell Pepper	160 g	320 g
Peanut Butter	1 ½ tbsp	3 tbsp
Soy Sauce	1 tbsp	2 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Sriracha 🤳	1 tsp	2 tsp
Sweet Potato	170 g	340 g
Thai Seasoning	1 tbsp	2 tbsp
Ginger-Garlic Puree	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

#### Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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#### Prep

4

Make vinaigrette

vinaigrette, if desired.)

Meanwhile, add vinegar and 1 ½ tbsp oil (dbl

for 4 ppl) to a large bowl. Season with salt and

pepper, then whisk to combine. (TIP: Add 1/4

tsp sugar [dbl for 4 ppl] for a slightly sweeter

Core, then cut pepper into 1-inch pieces.

• Peel, then cut sweet potato into ½-inch pieces.



#### **Cook pork**

• Heat a large non-stick pan over medium-high heat.

 Meanwhile, reserve ¼ tsp Thai Seasoning (dbl for 4 ppl) in a small bowl.

• Pat **pork** dry with paper towels. Season with salt, pepper and remaining Thai Seasoning.

• When the pan is hot, add 1 tbsp oil (dbl for 4 ppl), then pork. Sear, turning occasionally, until golden-brown, 6-8 min.

• Transfer **pork** to a parchment-lined baking sheet. Roast in the top of the oven until cooked through, 14-16 min.\*\*

• Carefully discard fat from the pan.



#### Make peanut sauce

- Heat the same pan (from step 2) over medium.
- When hot, add peanut butter, remaining soy sauce, reserved Thai Seasoning, <sup>1</sup>/<sub>2</sub> tbsp ginger-garlic puree, <sup>1</sup>/<sub>3</sub> cup water (dbl both for 4 ppl) and 1 tsp sriracha. (NOTE: Reference heat guide.)

 Cook, stirring constantly, until sauce is smooth and comes to a gentle simmer. (TIP: Add 1/4 tsp sugar [dbl for 4 ppl], if desired.)



### **Roast veggies**

 Meanwhile, add peppers, sweet potatoes, 1 tsp soy sauce and 1 tbsp oil (dbl both for 4 ppl) to another parchment-lined baking sheet. Season with salt and pepper, then toss to combine.

 Roast in the middle of the oven, stirring halfway through, until veggies are tender, 16-18 min.

### **Finish and serve**

- Thinly slice pork.
- Add roasted veggies and spinach to the bowl with vinaigrette, then toss to combine.
- Divide **salad** between plates, then serve **pork** alongside. Drizzle peanut sauce over pork.

# **Dinner Solved!**