

Asian-Inspired Peanut Pork

with Zucchini Ribbons

Keto Special

Spicy

30 Minutes





Pork Tenderloin



340 g | 680 g







Green Onion

2 | 4

3 | 6



Soy Sauce



1 tbsp | 2 tbsp

Peanut Butter 3 tbsp | 6 tbsp



Rice Vinegar



1 tbsp | 2 tbsp

Chili-Garlic Sauce 1 tbsp | 2 tbsp











Sesame Oil 1 tbsp | 2 tbsp



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.



Cooking utensils | Medium bowl, vegetable peeler, measuring spoons, large bowl, small bowl, whisk, large non-stick pan, paper towels, parchment paper



Cook pork

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Pat **pork** dry with paper towels, then cut in half crosswise.
- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then pork. Sear, turning occasionally, until golden-brown, 6-8 min.
- Transfer **pork** to a parchment-lined baking sheet.
- Roast pork in the top of the oven until cooked through, 14-16 min.**



Prep

- Meanwhile, trim ¼ inch off the top and bottom of zucchinis.
- Using a peeler, peel long ribbons down the length of the zucchini, stopping at the spongy centre.
- Cut radishes into 1/4-inch rounds.
- Core, then finely chop **chili**, removing seeds for less heat. (TIP: We suggest using gloves when prepping chilies!)
- Thinly slice green onion.



Mix sauce and finish radishes

- Whisk together soy sauce, half the rice vinegar, half the sesame oil, chili-garlic sauce, peanut butter and ¼ cup (½ cup) water in a medium bowl. Set aside.
- Add radishes, green onions, remaining sesame oil and remaining vinegar to a small bowl. Season with **salt** and **pepper**, then toss to coat. Set aside.



Cook zucchini ribbons

- Reheat the same pan over medium-high.
- When hot add 1 tbsp (2 tbsp) oil, then zucchini ribbons. Cook, stirring often, until tender crisp, 2-3 min. Season with salt and pepper.
- Transfer zucchini ribbons to a large bowl. Set aside.



Finish sauce

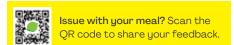
- Reheat the same pan over medium.
- Add peanut sauce to pan. Stir to warm through, 1 min.
- Add **zucchini ribbons** back to the pan, then gently toss to coat.



Finish and serve

- Thinly slice pork.
- Divide zucchini ribbons between bowls. Top with **pork**.
- Top with sesame radishes and peanuts.
- Sprinkle chilies over top, if desired.





Measurements

within steps

1 tbsp

(2 tbsp)

oil