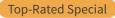


Spinach and Cheese-Topped Pork Tenderloin

with Oven Potatoes and Buttered Beans



cial 40 Minutes



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.



Pantry items | Unsalted butter, salt, pepper, oil

Cooking utensils | Baking sheet, measuring spoons, large bowl, parchment paper, measuring cups, large non-stick pan, 8x8-inch baking dish, paper towels



Prep and roast potatoes

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

• Trim green beans.

- Peel, then mince or grate garlic.
- Cut potatoes into 1-inch pieces.
- Add potatoes and 1 tbsp (2 tbsp) oil to a parchment-lined baking sheet. Season with salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 25-28 min.



Assemble and roast pork

- Transfer **pork** to an 8x8-inch baking dish (9x13-inch for 4 ppl).
- Top with spinach-cheese topping.
- Roast in the top of the oven until cheese is golden-brown and pork is cooked through, 8-10 min.**



Make spinach-cheese topping

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add
 1 tbsp (2 tbsp) oil, then spinach. Cook, stirring often, until wilted, 2-3 min.
- Remove the pan from heat.
- Add cream cheese, cheddar cheese, wilted spinach and garlic to a large bowl.
- Using a fork, mash spinach-cheese topping until combined. Season with salt and pepper. Set aside.



Sear pork

- Pat **pork** dry with paper towels.
- Cut into 1 ¹/₂-inch-thick medallions. Season with **salt** and **pepper**.
- Reheat the same pan over medium-high.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **pork**. (NOTE: For 4 ppl, cook pork in batches, using 1 tbsp oil per batch.)
- Sear, turning occasionally, until browned all over, 4-5 min.



Cook green beans

- Meanwhile, reheat the same pan (from step 3) over medium.
- When the pan is hot, add green beans and ¼ cup (½ cup) water. Cook, stirring occasionally, until water evaporates, 4-5 min.
- Add **2 tbsp** (4 tbsp) **butter**. Cook, stirring often, until **butter** melts and **green beans** are tender-crisp, 1 min.
- Season with salt and pepper, to taste.



Finish and serve

• Divide spinach and cheese-topped pork, potatoes and green beans between plates.



Measurements

within steps

1 tbsp

2 person

(2 tbsp)

4 person

oil

Ingredient