



Cherry Pork Tenderloin Medallions

WITH BUTTERMILK MASHED POTATOES AND GREEN BEANS

Oven-Ready Plus



Prep & Cook Time
25-35 MIN

Cook Within
6 DAYS

You Will Need
Olive Oil, Salt, Pepper
Medium Non-Stick Pan,
Mixing Bowl

Ingredients
10 oz. Mashed Potatoes
12 oz. Pork Tenderloin Medallions
½ oz. Crispy Fried Onions
1.4 oz. Sour Cherry Jam
.42 oz. Mayonnaise
1 oz. Light Cream Cheese
1 tsp. Buttermilk-Dill Seasoning
4 oz. Trimmed Green Beans
2 oz. Red Apple Slices

Difficulty Level
EASY

Spice Level
NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/21896

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.



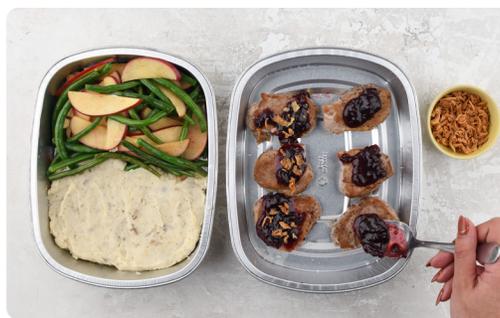
1. Start the Potatoes and Green Beans

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Vigorously combine **mashed potatoes** and **buttermilk-dill seasoning** in one provided tray.
- Combine **green beans**, $\frac{1}{4}$ tsp. **salt**, and 1 Tbsp. **water** in second provided tray. Cover with foil.
- Bake both trays (potatoes uncovered, green beans covered) in hot oven, 10 minutes.
- While vegetables bake, continue recipe.



2. Sear the Pork

- Pat **pork** dry and season both sides with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. If you receive a whole tenderloin, slice into medallions, $\frac{3}{4}$ "-thick.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add pork to hot pan. Sear on one side, 2 minutes.
- Remove from burner.
- Carefully remove both trays from oven. Push **mashed potatoes** to one side of tray and top with **cream cheese**. Cream cheese will melt as meal bakes. Tray will be hot! Use a utensil.
- Transfer **green beans** to now-empty side of tray with mashed potatoes. Top green beans with **apples**. Cover with foil.
- Transfer pork to now-empty tray, seared side up.



3. Bake Meal and Make Topping

- Bake both trays (vegetables covered, pork uncovered) in hot oven until **apples** and **green beans** are tender **pork** reaches a minimum internal temperature of 145 degrees, 8-10 minutes.
- *Pork thickness can vary; if you receive a thinner medallion, we recommend checking for doneness sooner.*
- While meal bakes, in a mixing bowl, combine **cherry jam**, **mayonnaise**, and a pinch of **salt** and **pepper**.
- Carefully remove both trays from oven. Rest, 3 minutes.
- Vigorously stir **mashed potatoes** to combine.
- To serve, top pork with cherry jam mixture and **crispy onions**, pressing gently to adhere. Bon appétit!