



Piri Piri Pork Tenderloin Medallions

WITH COUSCOUS

Oven-Ready Plus



Prep & Cook Time

25-35 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Pepper
Medium Non-Stick Pan,
Microwave-Safe Bowl

Difficulty Level

EASY

Spice Level

MEDIUM

Ingredients

- 12 oz. Pork Tenderloin Medallions
- 4 oz. Grape Tomatoes
- ½ oz. Feta Cheese Crumbles
- 1 tsp. Portuguese Piri Piri Seasoning
- 2.8 oz. Lemon Juice
- ½ oz. Sliced Almonds
- 8 oz. Fully Cooked Couscous
- 1 oz. Cream Cheese
- ½ tsp. Garlic Salt
- 2 Dill Sprigs

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/25273

*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, 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. Bake the Tomatoes

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Pierce **tomatoes** with a fork. In one provided tray, combine tomatoes and 1 tsp. **olive oil**.
- Bake uncovered in hot oven until tomatoes soften, 8-10 minutes.
- While tomatoes bake, continue recipe.



2. Sear Pork and Add Couscous

- Pat **pork** dry and season all over with half the **piri piri seasoning** (use less if spice-averse; reserve remaining for sauce), half the **garlic salt** (reserve remaining for couscous), and a pinch of **pepper**. If you receive a whole pork tenderloin, pat dry and, on a separate cutting board, slice into medallions, ¾"-thick.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add pork to hot pan and sear, 2 minutes on one side.
- Remove from burner. Transfer pork, seared-side up, to second provided tray.
- After 8-10 minutes, carefully remove **tomatoes** from oven. Add **couscous**, remaining **garlic salt**, and 1 Tbsp. **water**. Stir to combine. Spread into an even layer and cover with foil.



3. Bake the Meal

- Bake both trays (couscous covered, pork uncovered) in hot oven until **couscous** is heated through and **pork** reaches a minimum internal temperature of 145 degrees, 6-10 minutes.
- *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- While pork and couscous bake, coarsely chop **dill**.
- In a microwave-safe bowl, combine **cream cheese**, remaining **piri piri seasoning** (to taste), and 1 Tbsp. **water**. Microwave until cream cheese softens, 45-60 seconds.
- Carefully remove bowl from microwave and tray from oven. Stir sauce until combined and smooth.
- To serve, top pork with sauce and garnish couscous with **feta**, dill (to taste), **lemon juice**, and **almonds**. Bon appétit!