



#### In your box

¼ oz. Cilantro  
½ oz. Wonton Strips  
8 oz. Slaw Mix  
1 Pork Tenderloin  
3 oz. Shishito Peppers  
2 fl. oz. Peanut Sauce  
2 fl. oz. Ponzu Sauce



## Pork Tenderloin with Peanut Sauce

with shishito pepper slaw

NUTRITION per serving—Calories: 539, Carbohydrates: 29g, Fat: 26g, Protein: 47g, Sodium: 1717mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**6 days**

Difficulty Level   
**Easy**

Spice Level   
**Medium**

## 📌 You will need

Olive Oil, Salt, Pepper

Large Non-Stick Pan, Mixing Bowl

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **cilantro**



1

### Sear the Shishito Peppers

- Stem **shishito peppers** and halve lengthwise.
- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add shishito peppers to hot pan and cook undisturbed until lightly charred, 2-3 minutes.
- Remove from burner. Transfer shishito peppers to a mixing bowl.
- Wipe pan clean and reserve.



2

### Prepare the Ingredients

- Mince **cilantro**, leaves and stems.
- Coarsely chop **wonton strips**.
- Pat **pork tenderloin** dry and, on a separate cutting board, slice into medallions,  $\frac{3}{4}$ "-thick.



3

### Make the Slaw

- Add **slaw mix**, **ponzu**, **cilantro** (reserve a pinch for garnish), 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** to bowl with **shishito peppers** and combine. Set aside.



4

### Cook the Pork Medallions

- Return pan used to cook shishito peppers to medium heat and add 2 tsp. **olive oil**.
- Add **pork medallions** to hot pan and cook until pork reaches a minimum internal temperature of 145 degrees, 3-5 minutes per side.
- Remove from burner.



5

### Finish the Dish

- Plate dish as pictured on front of card, drizzling **peanut sauce** over **pork medallions** and garnishing with **wonton strips**. Garnish **slaw** with remaining **cilantro**. Bon appétit!