



In your box

- 6 oz. Snap Peas
- 1 Red Bell Pepper
- 2 Green Onions
- 2 Garlic Cloves
- 1 Pork Tenderloin
- 2 tsp. Chopped Ginger
- ¼ fl. oz. Toasted Sesame Oil
- 1 fl. oz. Teriyaki Glaze
- 1 tsp. Multicolor Sesame Seeds



Ginger-Scallion Pork Tenderloin

with sesame snap peas

NUTRITION per serving—Calories: 501, Carbohydrates: 19g, Fat: 35g, Protein: 47g, Sodium: 1453mg.
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 □ □ □
Not Spicy

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, Large Non-Stick Pan

Before you cook

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

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Ingredients

- Remove strings from **snap peas**, if necessary.
- Stem, seed, remove ribs, and slice **red bell pepper** into thin strips.
- Trim and thinly slice **green onions**.
- Mince **garlic**.
- Pat **pork tenderloin** dry, and season all over with ½ tsp. **salt** and a pinch of **pepper**.



2

Make the Sauce

- In a mixing bowl, combine **ginger, garlic, green onions**, 1 Tbsp. **water, sesame oil, teriyaki glaze**, and a pinch of **salt and pepper**. Set aside.



3

Cook the Pork Tenderloin

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil** and **pork tenderloin** to hot pan. Cook until browned on two sides, 2-3 minutes per side.
- Transfer to prepared baking sheet. Roast in hot oven until pork tenderloin reaches a minimum internal temperature of 145 degrees, 10-14 minutes.
- Rest cooked pork tenderloin at least 5 minutes.
- Wipe pan clean and reserve.
- While pork tenderloin roasts, cook vegetables.



4

Cook the Vegetables

- Return pan used to cook pork tenderloin to high heat. Add 2 tsp. **olive oil, snap peas, red bell pepper**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan.
- Stir occasionally until vegetables are crisp-tender, 4-6 minutes.
- Remove from burner.



5

Finish the Dish

- Cut **pork tenderloin** into 1" slices
- Plate dish as pictured on front of card, garnishing pork with **sauce and vegetables** with **sesame seeds**. Bon appétit!