



In your box

- 1 Lime
- 1 Pork Tenderloin
- 1 Jalapeño Pepper
- ½ oz. Cilantro
- 2 Garlic Cloves
- 1 Zucchini
- 1 Yellow Squash
- 1 Red Onion
- 2 oz. Crumbled Cotija Cheese
- 1 Tbsp. Chile and Cumin Rub

Staff Pick

Chimichurri Pork Tenderloin

with zucchini and yellow squash

NUTRITION per serving—Calories: 583, Carbohydrates: 21g, Fat: 34g, Protein: 51g, Sodium: 1462mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
6 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild



🕒 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

- Mince **garlic**.
- Halve **lime** and juice.
- Mince **cilantro**, leaves and stems.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- Halve and peel **onion**. Cut halves into ¼” dice.
- Trim **zucchini** and **squash** ends, quarter, and cut into ½” pieces.
- Pat **pork tenderloin** dry.



2

Make the Chimichurri

- Combine **jalapeño** (to taste), **cilantro**, **garlic**, 1 Tbsp. **olive oil**, 1 Tbsp. **water**, 2 tsp. **lime juice**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.



3

Sear the Pork Tenderloin

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Place **pork tenderloin** in hot pan and sear on two sides until browned, 2-3 minutes per side.
- Transfer pork tenderloin to prepared baking sheet and cover all over with **seasoning rub** and a pinch of **salt**.
- Reserve pan; no need to wipe clean.



4

Roast the Pork Tenderloin

- Roast **pork tenderloin** in hot oven until pork tenderloin reaches a minimum internal temperature of 145 degrees, 12-15 minutes.
- Rest cooked pork 5 minutes, then slice into ¾” slices.
- While pork tenderloin roasts, cook vegetables.



5

Cook Vegetables and Finish Dish

- Return pan used to sear pork to medium-high heat and add 2 tsp. **olive oil**.
- Add **onion**, **zucchini**, and **squash** to hot pan. Stir occasionally until tender and lightly charred, 5-7 minutes.
- Remove from burner. Stir in **cheese**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Plate dish as pictured on front of card, placing **chimichurri** on **pork**. Bon appétit!